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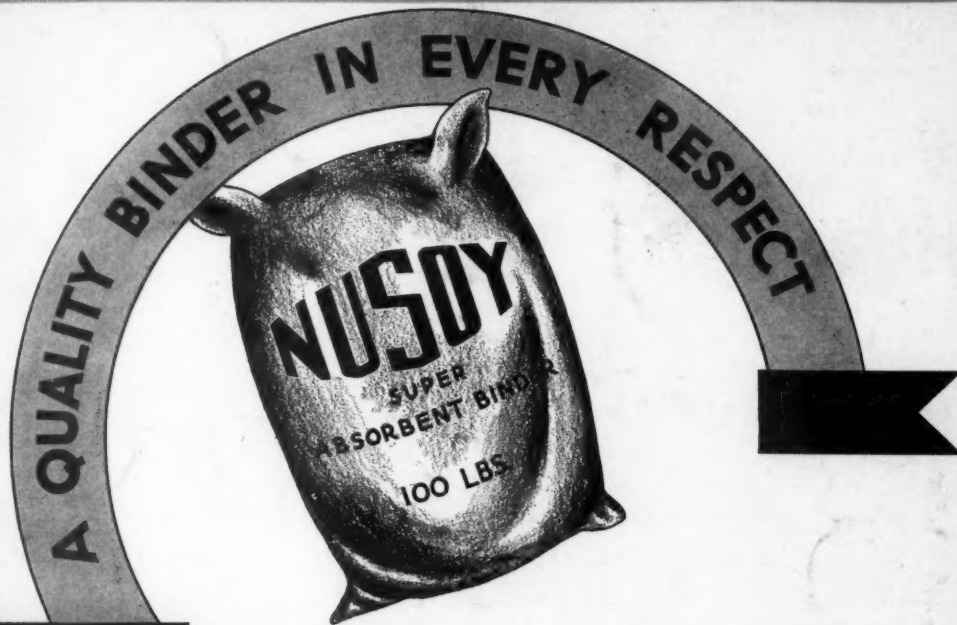
THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

Volume 97

AUGUST 7, 1937

Number 6



NUSOY increases yields in loaves, specialties and all sausage products.

Improves slicing qualities and appearance

Retains natural juices . . . reduces shrinkage

Permits wider use of non-binding meats

NUSOY is the original super-absorbent binder

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American SOYA PRODUCTS CORP. EVANSVILLE INDIANA



The Second Step in Sausage Profits

A "BUFFALO" Silent Cutter will profitably produce the finest quality, high yielding sausage which will build business because it pleases the consumer and is easier for your dealers to sell.

The most important step from the profit angle in processing sausage or meat loaves is that of cutting the meat in minimum time into tiny particles, eliminating all lumps and cords, and thoroughly mixing the ingredients.

"BUFFALO" Silent Cutters do this operation faster and better than any machine ever developed. Time and labor is saved and the moisture added during

the cutting is retained to the largest percentage in the finished product assuring a most profitable yield.

They are skilfully designed and heavily constructed so that the accurate adjustment of the knives is easily maintained, assuring years of dependable operation.

Write for the "BUFFALO" Silent Cutter catalogue.

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QUALITY SAUSAGE MAKING EQUIPMENT

THE ***RIGHT*** DRIVE FOR EVERY POWER TRANSMISSION SERVICE

Low First-Cost
Low Maintenance—Long Life



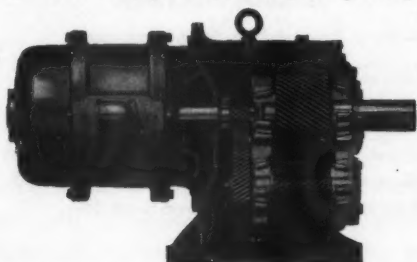
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Seven Types of Single and Double
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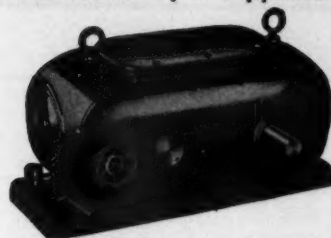
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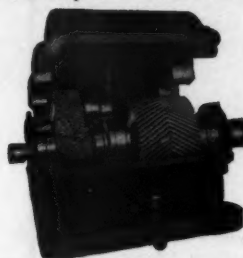
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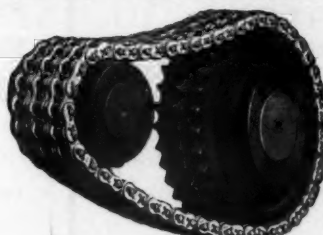
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Durable—Positive—Reliable



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Week Ending August 7, 1937

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THE NATIONAL PROVISIONER

The Magazine of the Meat Packing and Allied Industries

Volume 97

AUGUST 7, 1937

Number 6



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★

Daily Market Service
(Mail and Wire)

"THE NATIONAL PROVISIONER DAILY MARKET SERVICE" reports daily market transactions and prices on provisions, lard, tallow and greases, sausage materials, hides, cottonseed oil, Chicago hog markets, etc.

For information on rates and service address The National Provisioner Daily Market Service, 407 S. Dearborn St., Chicago.

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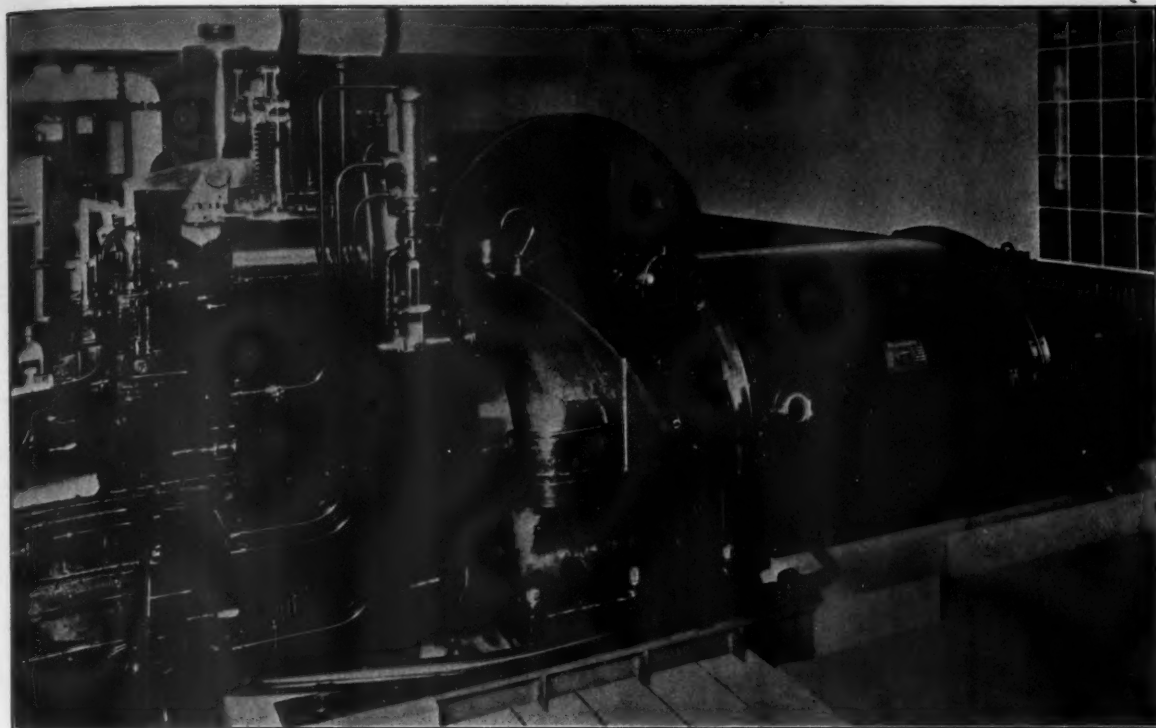
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WESTINGHOUSE TURBINES for Meat Packing Plants

. . . perfected by 38 years of experience

DURING 38 years of turbine manufacturing experience . . . Westinghouse engineers have acquired invaluable knowledge in the design, construction and application of back-pressure and extraction-type turbines for plants where process steam is used.

The Westinghouse Turbine has many unusual features that contribute to long life, low maintenance and economical operation:

A perfected system of automatic hydraulic control maintains the turbine speed and process steam pressure practically constant under varying

rates of process steam extraction and electrical output. Water-sealed glands effectively prevent leakage of steam or admission of air. The oiling system has a remarkably high degree of reliability.

The steam turbine requires no internal lubrication; therefore, the process steam is clean and suitable for direct use in cooking, rendering and other process operations.

For complete information call in a Westinghouse representative or address Westinghouse Electric, Room 7-N, East Pittsburgh, Penna.

Westinghouse

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Quality workmanship guarantees every Westinghouse product



WRITE *Prosperity* WITH YOUR PACKAGE



Your product will go to market much faster if it shouts prosperity—as it sits on shelf or counter. Send it prosperously on its way well-dressed, in a smart, modern container that proclaims quality and success—one that emphasizes the selling features of the product. Canco will be glad to help you.

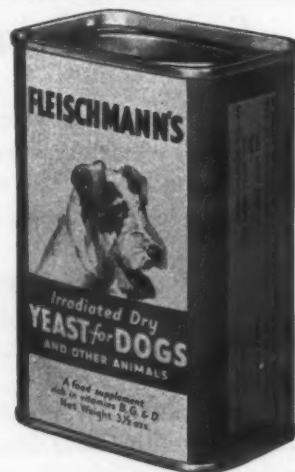
A NEW PRODUCT . . . AND IT CHOSE THE KEY!

When women see this vacuum container they know the contents are *fresh*! Why? Because of the key! The key is the symbol of quality and freshness. Why not pack your product in vacuum containers and give it a head start to popularity . . . and prosperity?



NEW CONTAINER INCREASES SALES!

The packer gives this hermetically-sealed candy tin definite credit for increased sales of the product from California to Bombay. It has proved itself especially successful in hot climates because the contents can be kept indefinitely. Again the key is the symbol of quality . . . and of success.



PRIZE WINNING CONTAINER!

This handsomely lithographed yeast can was a winner in an All America Packaging Competition because it is smart and appealing in appearance, and because it is efficient in performance of its duty. Canco will be glad to assist you in putting more sales appeal and efficiency into your container. Write for details.



AMERICAN CAN COMPANY

230 PARK AVENUE, NEW YORK, N. Y.

104 SOUTH MICHIGAN AVENUE, CHICAGO

111 BUTTER STREET, SAN FRANCISCO

WORLD'S LARGEST MANUFACTURER OF METAL AND FIBRE CONTAINERS

"ASK THE MAN WHO OWNS ONE"



And you will hear such comments as these:

"We now get a texture to our sausage which we have tried to obtain for years without success."

"She likes ice."

"This method of unloading breaks up the air pockets in the sausage."

"We can leave the meat in the machine much longer than was possible with the old machine, without heating it."

"The finished product taken from the cutter is 10 degrees lower in temperature than that cut in our old machine."

In every instance where we have installed one of these new "BOSS" Cutters, we have received the highest commendations that can be accorded any new development.

The longer you wait, the greater will be your regret for not having acted more promptly in buying a

"BOSS"—for Best Of Satisfactory Service

There are now 28 of these Cutters in use and on order.

THE CINCINNATI BUTCHERS' SUPPLY CORPORATION

824 Exchange Ave., U. S. Yards,
Chicago, Illinois

Mfr. "BOSS" Machines for Killing,
Sausage Making, Rendering

1072-2006 Central Ave.
Cincinnati, Ohio



"Those stuffed shirts can't bluff us!"

"SOME of these retailers use my trade-mark for bait," he complained. "They advertise my brand, but sell something else."

"I might scare 'em out of it by threatening to sue...but I'll lose a lot of good-will in the trade. What do you National Better Business Bureau fellows suggest?"

We told him that trade-mark work is always delicate and must be handled diplomatically. We said we didn't believe in the "scare" system, but had a method of our own that worked in nine cases out of ten.

"Well—What About It?"

So we got in touch with the offending retailers. At first, their attitude was: "Well...what about it? Those stuffed shirts can't bluff me!"

But as we reasoned with them...showed them that they were hurting themselves by getting people in under false pretenses...they grew more tractable. Said they hadn't looked at it that way before and guessed maybe we might be right.

In the end, they all agreed to quit misusing the other fellow's trade-mark...in their own interests. There wasn't any flare-back; because of the tactful, friendly way in which the thing had been handled. And the manufacturer was delighted.

Many well-known trade-marks are safeguarded by the National Better Business Bureau. And this service is available to any manufacturer.

Your inquiries on other phases of business, advertising and selling will be welcomed, too...whether you are a member of the Bureau or not.

The National Better Business Bureau is a non-profit corporation, deriving its financial support from the voluntary contributions of more than 600 business firms, which believe that business should defend itself against practices that destroy public confidence.

Mail the coupon for the free booklet, "How to Use the National Better Business Bureau."

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Please send me a copy of "How to Use the National Better Business Bureau."

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NEVERFAIL

3-DAY HAM CURE ALWAYS

KEEPS YOU

One Jump Ahead

OF FOREIGN HAM COMPETITION



IMPORTATIONS of foreign hams have made such inroads on the American market, that a movement is under way for government action. But, in the meantime, while the majority suffers and waits, certain alert packers have taken steps of their own.

Simply by producing a better American made product they are selling hams as fast as they can put them down . . . at their own price . . . foreign (and domestic) competition notwithstanding.

With the present high prices of fresh pork it is vitally important to keep your inventory as liquid as possible. NEVERFAIL 3-DAY HAM CURE provides the answer both to foreign competition and to the elimination of costly inventory stocks! With the NEVERFAIL 3-DAY HAM CURE you can produce a ham so flavorful, tender and juicy that you'll exceed every previous sales record. We'll be glad to have our representative demonstrate in your own plant. Write us!

"We LEAD . . . others must follow"

H. J. MAYER & SONS CO.

6819-27 S. Ashland Ave., Chicago, Illinois

Canadian Sales Office: 159 Bay St., Toronto . . . Canadian Plant: Windsor, Ontario



Casings

for every type of Sausage

FOR fresh sausage, cooked sausage, dry sausage—there is a complete selection of Armour casings available. These are casings of fine quality, perfectly processed. They are carefully selected and accurately graded.

Come to Armour for the finest in

- ★ BEEF CASINGS
- ★ HOG CASINGS
- ★ SHEEP CASINGS

Prices are *always* in line.

ARMOUR AND COMPANY
Chicago, U. S. A.

THE NATIONAL PROVISIONER

AUGUST 7, 1937

The Magazine of the Meat Packing and Allied Industries

STEAM and Power SAVINGS

★ New Kingan Power Plant Returns 55 P. C. on Investment By Novel Power Arrangement

THE latest packer to make large savings with a modernized power plant—and by generation of power as a by-product of processing steam demand—is Kingan & Co., Indianapolis, Ind.

The new and up-to-date power plant of this company was placed in operation in January of this year. It is too early at this time, therefore, to state definitely just what the yearly saving in the power bill will be. But operations to date indicate it will be approximately \$74,000, which will yield an annual return on the investment of about 55 per cent.

An Example of Savings

This return is in line with those of many other packers surveyed by THE NATIONAL PROVISIONER STEAM AND POWER SAVING SERVICE who have equipped their plants to generate power as a by-product of the processing steam demand. And probably it is no better than could be made by many other packers who still continue to purchase power.

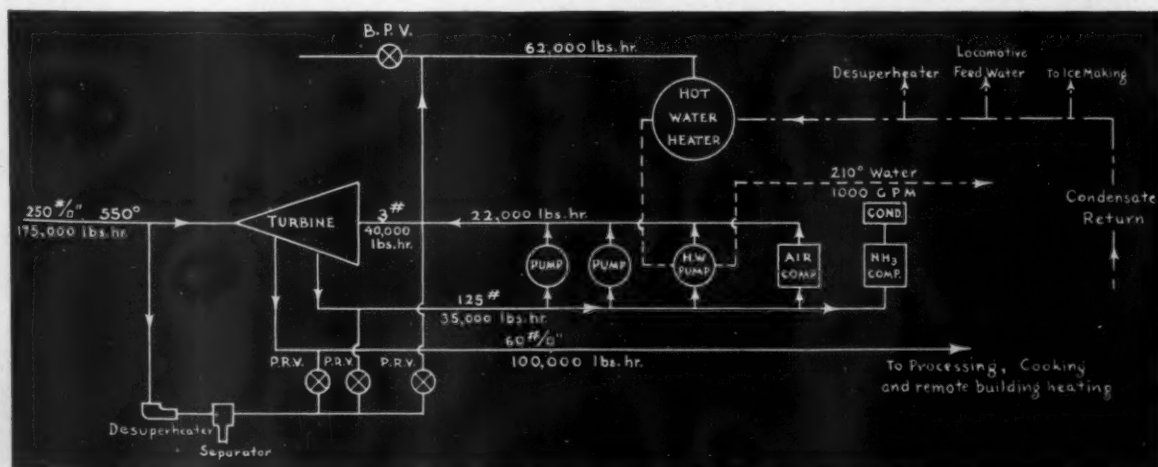
To date Kingan's new power plant set-up has fulfilled all expectations and estimates. It was designed by Fred Butler, chief engineer, and T. A. D. Jones, assistant chief engineer, of Kingan & Co., and is one detail in an extensive plant modernization program of the company.

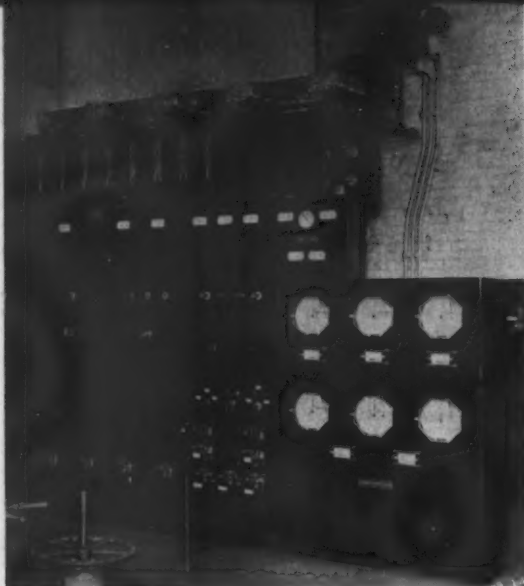
Novel Power Hook-Up

A novel feature of this modernized power plant plan is that, while Kingan owns the equipment

HOW STEAM IS UTILIZED

Steam flow diagram showing how purchased steam at 250 lbs. pressure, 550 degs., is used for power and processing by Kingan & Co. Practically no heat is wasted. Pressure reducing valves are provided to supply steam direct from high-pressure steam line at the various pressures required when turbine is not operating, and to make up any deficiencies.





MEASURING STEAM, POWER, ETC.

As is becoming customary in meat packing plants, flow meters are installed to supply vital information on flow of steam, water, power, brine, etc., and to record pressures and temperatures.

Electric circuits are controlled by this 4-panel switchboard. A directional power relay on incoming line panel sounds an alarm in case of power reversal. (Photo Republic Flow Meters Co.)

which generates power as a by-product of the packinghouse processing steam demand, all steam and power are actually purchased from the Indianapolis Power & Light Co. Under this contract Kingan is given a credit of 16 lbs. of steam for each kilowatt hour of electricity generated, and certain other concessions for maintaining a high power factor.

That the arrangement will prove very profitable for Kingan & Co. is indicated by the savings to date. And, as pointed out later, it is undoubtedly profitable to the power company, which also generates power in its plant as a by-product of the Kingan steam demand.

A Joint Undertaking

Other packinghouse power modernization schemes have provided for installation of turbines or engines, in connection with new or existing boilers, and partial or complete severance of dependence on the local power company. In the Kingan plant modern power generating equipment was installed as a joint undertaking of Kingan and the power company. Use of the Kingan boilers has been discontinued, steam for operation of the Kingan turbine and for processing being obtained from the power company. This arrangement is made possible by the fact that the Kingan plant is located only one half mile from the power company's plant.

Kingan can continue to operate the modernized power plant as it is now doing—that is, in cooperation with the power company. Or should it be thought advisable to do so, construction can be

continued to provide a complete, self-contained power plant operated independent of the power company. The present set-up, therefore, might be considered a step toward a complete modern plant.

Generation of Steam

Steam is generated at a pressure of 625 lbs., 750 degs. F., and is passed to a 12,500 k.w., non-condensing turbine. This floats on the system, and under control of a back pressure valve supplies steam at 250 lbs., 550 degs. F., to the 20-in. underground steam line leading to the Kingan plant.

As has been said, therefore, power is generated in this large turbine in the power company's plant as a by-product of the Kingan steam demand. And in the Kingan plant, of course, power is generated as a by-product of the processing steam demand. Not only is the entire set-up novel and apparently highly efficient, but it also is an illustration of the manner in which packer and power company can cooperate for mutual advantage when conditions permit.

An important advantage of the arrangement is that, when boiler operation at the Kingan plant was discontinued, coal and ash handling and smoke were eliminated and cost of operations and labor in the boiler room was saved. Kingan boilers have not been dismantled, and will be maintained in operating condition for use in emergency.

Handling Steam Demand

The manner in which the 250-lb. steam received from the power company is utilized in the Kingan plant is shown in the accompanying steam flow diagram. Turbo-generator is rated at 2,500 k.v.a., 2,400 volts, 3 phase. Turbine is a Westinghouse of the non-condensing, double-automatic extraction type, and operates in parallel with the power company's distribution system.

Quantity of steam passing to the turbine is governed by power requirements in the Kingan plant, and within the

limits of its capacity the amount of steam admitted is determined by steam requirements for equipment operation and processing.

Should plant demand for 125-lb. and 60-lb. steam exceed ability of the turbine to supply, steam is drawn from the incoming 250-lb. steam line through a desuperheater and pressure-reducing valve. But since the governing system of the turbine is set to give preference in turn to the lowest pressure steam demand, maximum expansion possible is made through the turbine. Power demand at the Kingan plant, however, usually exceeds that possible to be generated by the processing steam demand, the deficit being supplied by the power company.

Water Heating Method

Steam is extracted from the turbine at 125 lbs. pressure for operation of steam-driven pumps, ammonia and air compressors, etc., and at 60 lbs. for rendering, processing and remote building heating. Steam is exhausted from the turbine, pumps, etc., at 3 lbs. pressure, and is used to heat water for all plant purposes, in a 72,000 gal. per hour heater and softener. All condensate from the heating system and steam using machines throughout the plant is returned to this heater.

Executives of Kingan & Co. are very well pleased with the manner in which this plan for a central source of soft, hot water has worked out. Supply is abundant at all times, and the cost of operating and maintaining one central system is considerably less than the cost of operating and maintaining water heaters in the various departments.

(Continued on page 21.)

EARNs 55 P.C. ON INVESTMENT

Non-condensing, automatic, double-extraction type turbine in plant of Kingan & Co. It is rated at 2,500 kva, 2,400 volt, three phase and is operated with 250-lb. steam pressure. (Photo Westinghouse)



PORK for PUERTO RICO

Island is Big Buyer of U. S. Meats and Lard

SALES of pork and lard to Puerto Rico added \$5,300,000 to the incomes of hog raisers and meat packers in continental United States during the first ten months of the current fiscal year, according to a statement by the Puerto Rican Trade Council.

The island purchased 39,700,000 lbs. of pork and lard from the United States during the ten-month period, a gain of 9,500,000 lbs., or 32 per cent over the total for the same period a year ago. Value of the purchases increased 22 per cent.

Puerto Rico raises only a small number of hogs, and buys the bulk of its requirements of pork products from the United States. Its purchases have increased greatly since the island became a part of the United States in 1898, and have nearly doubled in the last twenty years.

Third Largest Buyer of U. S. Lard

The island ranks third as a buyer of lard from the United States, purchasing more than all but two foreign countries. Last year it bought 22 per cent as much lard as was exported to all foreign buyers. Sales of all goods from the United States to Puerto Rico during the ten-month period totalled \$75,400,000, an increase of \$13,000,000, or 21 per cent over the preceding year.

Being a possession of the United States, Puerto Rico naturally concentrates her purchases with producers and manufacturers on the mainland. The island's dependence on the United States for meat products is shown by the fact that there is not a modern slaughterhouse or rendering plant on the entire island.

Although agriculture is the only important source of income for Puerto Rico, livestock production is relatively small. Because of the nature of the soil, and the relatively favorable returns from using the lands to grow sugarcane, tobacco, coffee, and fruits, the island finds it more profitable to produce those crops for sale in the United States, and to purchase the bulk of its meat supply from continental packers in return.

Meat Trade of the Island

Bulk of the meat products consumed consist of cured pork and lard. Small quantities of fresh and frozen meats are shipped to the island, but those are consumed mostly in San Juan and several

of the other larger cities, where most of the continental Americans and well-to-do Spanish people reside.

A fairly large quantity of fresh meat is obtained from the local slaughter of dairy cows and work oxen, although no trade figures are available because the slaughtering is done on farms or in small local slaughter houses. The animals are slaughtered at night, and by law the meat must be sold by noon of the following day if it is not kept under refrigeration.

The entire local supply of fresh meat must be consumed almost immediately because of the scarcity of refrigeration facilities outside the larger cities. It was stated by one packer's representative that there are about 25 retailers on the entire island with fairly modern equipment, although only a few compare favorably with the average retail meat dealer in the States. Another representative estimated that fewer than 100 retail outlets have refrigeration.



WHY THEY BUY OUR PORK

Hogs are poor and scarce in Puerto Rico. They are led around by ropes to be sure they do not get lost.



MARKET FOR U. S. PRODUCTS

Part of a cargo of packinghouse products being unloaded at a dock in San Juan, Puerto Rico.

Two United States packing companies maintain offices of their own, the remaining packers selling through agents to the numerous small wholesalers who service small portions of the island.

Lard Sold in Small Lots

Lard is purchased by the rural and laboring classes in small quantities, and is widely used in cooking rice, beans and native fruits which are the predominant foods in the Puerto Rican diet. It is by no means uncommon to see lard sold in one and two cent quantities in the smaller communities and the poorer sections of the cities. Lacking any facilities for keeping larger amounts, the people are forced to buy from meal to meal. With more than 20,000,000 lbs. consumed annually, the number of individual retail sales is exceedingly large.

Canned Sausage Used

Approximately 3,000,000 lbs. of sausage is consumed annually, about one-third of it in canned form. The most popular sausages are holstein, farmer and mortadella. Those varieties are favored because the selling price is low, and are purchased, like lard, in exceedingly small quantities.

It is believed that consumption of canned sausage and other canned meats may increase in the future, as the people become more accustomed to the flavor of canned meat products and to satisfactory methods of handling it. Large shipments of canned meat by the federal government for relief purposes also may have helped somewhat to popularize canned products, although government supplies were not valued highly by the people at the time.

Among cured pork products, bacon

(Continued on page 33.)



"Hi, there's Johnny"



"He won't get this"



"Wish I had another"

THE HOT DOG

★ An American Personality

PACKERS and sausage manufacturers call them frankfurts—and turn out tons daily. The American public affectionately calls them "hot dogs"—and "eats 'em up." The frankfurt, like that famous Western character, the Virginian, doesn't care what it's called, as long as you smile when you say it!

Meat processors know the American appetite for "hot dogs" is never satisfied—their grinders and silent cutters run steadily and their smokehouses smoke day after day to meet the demand—but few know the story behind the popularity of this sausage product.

"The unobtrusive and friendly little hot dog," says the editor of "Uno Animo," the Safeway Stores magazine, "has become a great American institu-

tion and a national food, with national dignity and a social consciousness. Its rise in public esteem has a real American success story behind it.

Story of Its Origin

"Who is there to deny the literal truth that the hot dog has arrived at the acme of social dignity in this Western world when it hobnobs with presidents, diplomats, ambassadors and prime ministers, and is welcome in the gilded mansions of the elite and the ramshackle huts of the lowly?

"The story of the rise and success of the hot dog is unique in the annals of American progress.

"Like the story of other great characters and personalities of history it rose to unparalleled greatness on a platform of usefulness, simplicity and trustworthiness. And it has truthfully earned this enviable reputation since 1883 when one Anton Ludwig Feutchwanger, a Bavarian immigrant, introduced it to the American palate.

"Like the friend that it really is, the hot dog offers to the store manager little trouble in placing it in the hands of the consumer. Quietly and unostentatiously it comes to you from the manufacturer ready and anxious to be of service.

Gets Court Approval

"Ever since the hot dog itself rose to the pinnacle of its present success there have been persons everywhere who have wondered about its origin, its name, and its nationality.

"By acclamation its nationality has been definitely settled, once and for all, for it has become an American food through and through despite the fact

that its ancestor, the frankfurter, came from Germany. The New York Supreme Court even lent its judicial ear to the mutterings of the hot dog for national recognition. In a case involving hot dogs, the Supreme Court classified them legally as 'those plebeian, but popular elongated commodities technically denominated frankfurters, but in resort idiom characterized hot dogs.'

Date and Place of Birth

"There has been some question among students of hot dog genealogy concerning its date and place of birth and the conferring of its distinguished name. No less an authority than the New York *Sun* some time ago attributed to Herr Feutchwanger the singular honor of presenting the hot dog to the American consumer.

"It was in 1883, says the *Sun*, that Herr Feutchwanger sold hot frankfurters at a small stand in St. Louis. With each frankfurter he supplied a white cotton glove so that the customer would not burn his fingers.

"Sales of hot frankfurters mounted steadily, but the white cotton gloves could not withstand the treatment accorded them, so Herr Feutchwanger conceived the idea of using rolls with the frankfurters.

Cartoonist Named It

"But it was not until 1900 that the nom de plume—hot dog—was conferred quite accidentally by a sports cartoonist and humorist, the late T. A. Dorgan. The creator of 'Tad's' cartoons, Dorgan noted that a poetic young Englishman, Harry Stevens, was selling literally thousands of 'hot frankfurters or elongated sausages,' which he termed 'red hots,' to baseball fans in New York. These 'red hots' were extremely popular at the ball games and also at Coney Island.

"In a cartoon which Dorgan concocted he labeled Mr. Stevens' sandwiches 'hot dogs' and showed the little franks sizzling on the grill with the words 'bow wow' as a caption over the drawing which appeared in various newspapers throughout the country.



TREES IN FOREST OF FRANKS

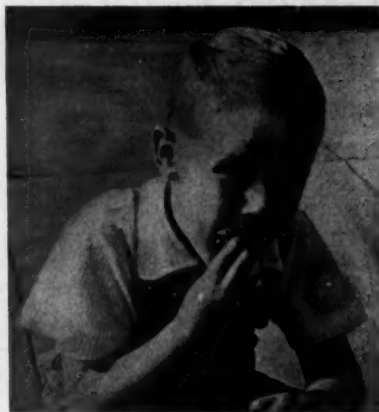
If Coney Island consumes 130 miles of hot dogs a week, how many trees of franks would it take to supply the country?



"This looks good, too"



"Now for a big bite"



"Not bad—hot dog!"

—Photos "Uno Animé"

"Subsequent cartoons bore little signs referring to 'Harry Stevens' Trained Hounds, 10c a copy.' All this to the alarm of the meat men, who felt that the term 'hot dog' would bring the frankfurt into disrepute. But Tad's instinct for slang was unerring, and his readers only laughed, and ordered more hot dogs.

A Part of the Language

"Thus 'hot dog' became part of the language, from coast to coast. Today there are millions of people, born since Tad's immortal drawings appeared, who would not know what you were talking about if you referred to the hot dog by any other name.

"Despite the fact that Americans named but did not create the hot dog, they deserve recognition for having improved upon the original invention. For example, Herr Feutchwanger thought of his product with the restricted viewpoint of a simple Bavarian, intent only on making a consistent living in the New World.

Improving the Breed

"After their first introduction to the good Herr's tasty tidbit, Americans with the same passion for creative exaggeration which marked the erection of the first skyscraper, decided on *enlarging* the hot dog. Consequently, where the first simple hot dogs were little fellows, they now have become 'supers,' 'mam-moths' and even, in the parlance of the motion pictures, 'colossals.' These are adaptable to taste and occasion good merchandising technique.

"Then there is a miniature edition, the dainty hot dog that is served as a canape or hors d'oeuvre at cocktail parties, easily the most popular of the cocktail accompaniments.

"The original hot dogs of Feutchwanger were tossed alone and desolate

into a sliced bun, and left there to stew in their own juices—rare and ethereal as those juices undoubtedly were. Americans demanded — and subsequently made—a change in all this. They desired to gild the lily, so to speak.

"Nowadays a hot dog comes to hand decked out and decorated with mustard, tomato sauces, chow-chow, ground pickles, and a host of other accessories, all devised to add to their tastiness.

Famous Sponsors

"Consumption of hot dogs in the United States totals nearly half a billion pounds annually, and it lists among its stalwart supporters the names of President Franklin D. Roosevelt, former President Herbert Hoover, who both had their pictures taken eating hot dogs, and many others of equal fame in the political and social life of the nation.

"When President Roosevelt visited Premier Allison Dysart of New Brunswick, Canada, last year, they both contributed to the prestige of the hot dog by lunching on them in the presence of other international dignitaries. And so its place in history is assured.

Meat Contents

"What goes into a hot dog that makes

its popularity so enduring? Usually boneless beef chucks and pork cuts ground, blended, stuffed, smoked, cooked and cooled. That's fundamentally the frankfurt. There are varieties, of course, mostly developed through the proportions of the meat and the seasoning employed.

"American as it is, there is an international flavor to the hot dog. The beef and pork are grown and ground in this country, but countries all over the world contribute the spices and condiments that give it the distinctive hot dog flavor. Casings come from countries as far apart as Russia, South America and China. Artificial casings of transparent cellulose are also used.

Miles of Hot Dogs a Day

"If you are interested in figures, it is estimated that Coney Island alone accounts for something like 130 miles of hot dogs each week, this mileage representing about 1,200,000 individual links! Now, multiply that by all the baseball parks, football stadia, picnics—what an end-to-end figure you'd pile up! The world could be encircled several times by strings of appetizing frankfurters—but it won't be, for the world is too busy eating them!"

HOT DOGS IN HIGH PLACES

The succulent frankfurter is no respecter of persons. Here are President Franklin D. Roosevelt and Premier Dysart of the Canadian province of New Brunswick enjoying a picnic lunch on the beach at Campobello.



LABOR *Legislation*

New Board to Get Broadest Powers Yet Granted

MINIMUM wages not higher than 40c per hour and a maximum work week not shorter than 40 hours are provided in the wage and hour bill passed by the United States Senate last week, and also in the bill reported to the House this week by the labor committee. The House scrapped that part of its proposed bill providing a minimum wage of 70c per hour and a maximum work week as low as 35 hours.

Both the Senate and the House bills provide a 5-man administrative board, whose only restriction in its broad administrative powers would be that a minimum wage not higher than 40c an hour and a maximum work week not lower than 35 hours could be fixed. Beyond this the board is given powers said to be the "most extensive authority ever placed in the hands of a government agency."

Protection for Unions

Three union safeguards demanded by the American Federation of Labor were included in the House bill. These were:

1. No interference by the board with collective bargaining contracts.
2. No minimum wages to be fixed in any locality at a figure below wages won by collective bargaining contracts, and
3. Retention of the labor standards fixed in the Walsh-Healy act which affects work done on government contracts.

Other changes made by the House labor committee in the Senate bill as reported to the House would include retail store workers who were barred by the Senate bill, set up state administrators and require that the 5-man administrative board be representative of five regions — Northwest, Northeast, Southeast, Southwest and Central. The House bill also gives the administrative board broad supervisory powers over child labor.

It is expected that the House bill will be voted on during the coming week, and that conferees from both House and Senate will then iron out the differences in the two measures.

CROP CONTROL PROSPECTS

Further crop control is necessary unless the nation's economic structure is to be wrecked, President Roosevelt said at a press conference this week. The President said his statement applied to hogs, corn, wheat, cotton and other farm products alike. The country, he said,

will demand federal control once it appears that heavy surpluses will dry up the buying power of half the nation.

At the same time Senator Ellison D. Smith, chairman of the Senate agriculture committee, indicated that his committee probably would have a general farm bill ready for action early in the next session of Congress. This committee recently was authorized to spend \$10,000 during the Senate recess to hold hearings in various parts of the country on the administration's "ever normal granary" plan of production control.

BROKERAGE CASE APPEALED

Biddle Purchasing Co. will take an immediate appeal of the Federal Trade Commission's cease and desist order directing the purchasing agency to abandon its practice of transferring brokerage fees received from sellers to buyers of merchandise. The commission found the Biddle company was violating the Robinson-Patman price discrimination act in accepting such fees and passing them along to buyers.

LAW TO CONTROL PRICES

Minimum re-sale price contracts will become legal if the District of Columbia tax bill, which carries the Miller-Tydings bill as a rider, is signed by the President. The measure had earlier been opposed by the President for passage without further study, but has now passed both houses of Congress and has gone to the President for signature.

FEAR of Competition

ONE of the major difficulties encountered in bringing about a sensible application of the 25-pound minimum order rule is the fear that competition will take advantage of it. My belief is that there is no reason why any company cannot do this and get an advantage over all its competitors in any given market.

But it takes some education of the sales force to have them thoroughly aware of the advantages to be gained from its adoption. By perpetuating these very small orders, packers are subsidizing thousands of uneconomical distributors, because they are serving this type of distributor at prices below what the cost of the product and the service justifies.—From talk by J. P. Spang, jr., Vice President, Swift & Company, before a recent meeting of packing-house sales executives.

MEMPHIS MEAT INSPECTION

The new Memphis butchers' abattoir has been completed and was put in operation on August 2, enabling the city authorities to put a strict system of meat inspection into operation. Inspection includes all wholesale establishments which cure, smoke or otherwise process meat products or make sausage. Such establishments are permitted to use only federally-inspected meat, which must be stamped under city health department regulations.

All trucks used to transport meat must have closed bodies or be constructed with solid sides and bottom to keep out dust and dirt, clean tarpaulins being required on the latter to cover meats. Peddler trucks must have tight bodies, refrigerated and insulated. All meat peddlers must have health department permits.

All meat sold in retail shops must bear the U. S. inspection stamp, and city inspectors will destroy all unstamped meat. This includes sausage and ground meat in shops where unstamped meat is found, it being assumed that sausage was made from unstamped meat.

U. S. IMPORTS FROM CANADA

Canada imported into the United States 98,876 cattle, 53,653 calves, 45,126 hogs and 413 sheep during the first six months of 1937. This compares with an import of 128,477 cattle, 30,506 calves, 29,283 hogs and 414 sheep in the first six months of 1936. Meat imported in the 1937 period totaled 11,215,860 lbs., principally pork, and in the 1936 period the total was 7,216,885 lbs., according to figures reported by the Dominion Department of Agriculture.

While the figures in themselves appear large, when compared with the six months' slaughter and meat production in the United States in that period, they constitute only a very small percentage of the whole.

ONE THOUSAND FED HOGS

National Stock Yards, E. St. Louis, Ill., announces that the vocational agriculture fat hog show and sale will be held September 2 and 3, with approximately 1,000 fed hogs available to buyers.

CANADIAN EXPORTS TO U. S.

	June, 1937.	6 mos., 1937.	6 mos., 1936.
Cattle, No.	13,121	98,876	128,477
Calves, No.	14,922	53,653	30,506
Hogs, No.	13,166	45,126	29,283
Sheep, No.	65	413	414
Beef, lbs.	93,700	750,300	1,242,100
Bacon, lbs.	191,700	1,367,200	974,300
Pork, lbs.	1,637,700	9,089,500	4,999,900
Mutton & lamb, lbs.			555
Canned meat, lbs.	103	2,860	700
Lard, lbs.		200	700
Lard compound, lbs.		300	293,800

The National Provisioner

PACKERS' Convention Features Equipment and Supply SHOW

DEVELOPMENTS in packinghouse practice and merchandising will be illustrated in the exhibits of packinghouse equipment and supplies which will be a feature of the 32nd annual convention of the Institute of American Meat Packers, to be held at the Drake Hotel, Chicago, from October 22 to 26.

This feature will be subsidiary to the programs of the section meetings on October 22 and 23 and the convention session programs of October 25 and 26. Exhibits will be open before and after these sessions, during the evening of each day and on the intervening Sunday.

Exhibits will occupy the Tower and French Rooms of the Drake Hotel, adjoining the convention hall. Plan of exhibit booths is shown in the accompanying sketch. Exhibits will be limited to machinery and mechanical aids and supplies, including certain proprietary preparations for curing and similar uses, packaging exhibits, etc.

Hours of Exhibition

Hours of exhibition will be as follows: Friday, October 22, 8 a.m. to 10 p.m. (except during sessions); Saturday, October 23, 8 a.m. to 6 p.m. (except during sessions); Sunday, October 24, 10 a.m. to 6 p.m.; Monday, October 25, 8 a.m. to 10 p.m. (except during sessions); Tuesday, October 26, 8 a.m. to 6 p.m. (except during sessions).

Members and associate members of the Institute will have first call on exhibit space; orders from non-members will not be filled until after August 10. Space for one booth is free to members,

except for \$10 installation charge; extra booths, \$100 each; rates for non-members, \$100 per booth, \$10 for installation and sign. Requests for space should be made to H. L. Osman, care of the Institute of American Meat Packers, 59 East Van Buren st., Chicago, Ill.

LESS BEEF AND PORK

Approximately 24 per cent less beef, as indicated by cattle market receipts, was produced for American consumers during July than during June, and about 34 per cent less than during July a year ago, the Institute of American Meat Packers estimates in its review of the livestock and meat situation in July. Production of pork also was considerably smaller in July this year than in the corresponding month a year ago, being about 35 per cent less.

Although production of veal and lamb was about the same as that of July last year, these two classes of meat together represent only about 17 per cent of the aggregate production of meat and in consequence, exerted little effect in counterbalancing the decrease in the production of beef and pork. The total amount of meat produced in July this year was approximately 295 million pounds or about 29 per cent less than that of the same month a year ago.

With hot weather in the middle of July, demand slowed somewhat and wholesale prices of most meats dropped slightly during this period. However, with smaller supplies directly following

PACKERS' Convention

The 32nd Annual Convention of the Institute of American Meat Packers will be held at the Drake Hotel

CHICAGO

October 22 to 26, 1937

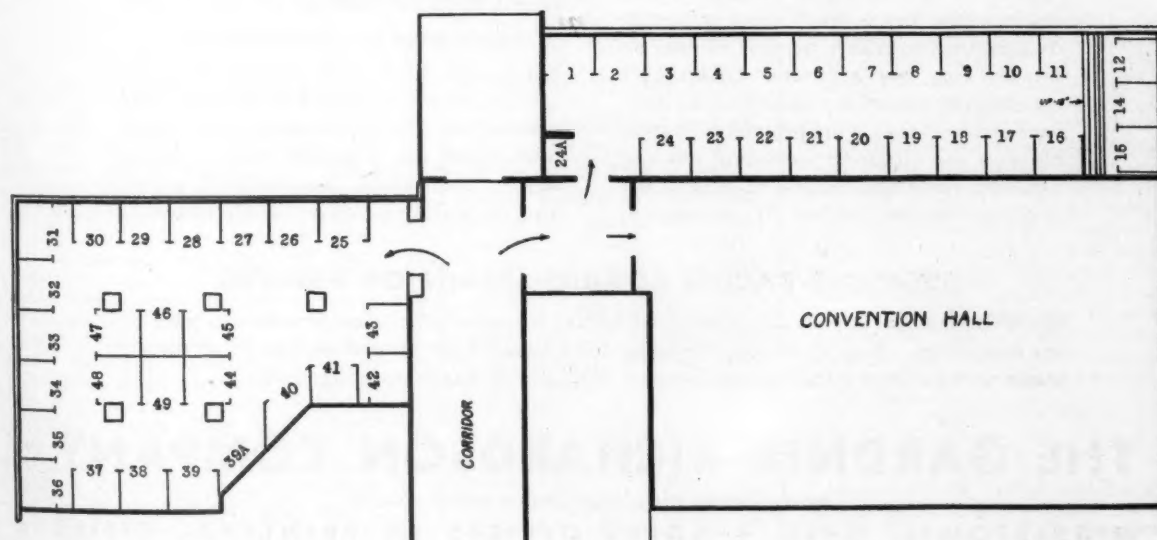
Sectional meetings will take place on Friday and Saturday, Oct. 22 and 23.

Convention Sessions will be held on Monday and Tuesday, Oct. 25 and 26.

Program details will be announced in later issues of THE NATIONAL PROVISIONER

the first half of the month, and with a somewhat stronger demand, an upward tendency in prices of most classes of meat resulted and, at the end, prices were slightly higher than at the opening. Wholesale prices of veal changed least of all, being only slightly above those prevailing at the opening of the month. Consumer purchasing power, as measured by the index of factory payrolls issued by the Bureau of Labor Statistics, for June, the latest date for which figures are available, was 27 per cent larger than in June a year ago.

EXHIBIT SPACE AT THE PACKERS' CONVENTION



Week Ending August 7, 1937

Page 17



PROFITS PROVE IT PAYS to Pack in GREASENE CARTONS

Here's a sausage carton with which any reputable packer can stimulate his sales—a carton that stays spotless no matter what the grease content may be—and all without the use of inside wraps or pasted liners. Here's truly a GREASE RESISTING package.

EXTRA PROTECTION RETARDS RANCIDITY

Laboratory tests have proven that fat present in a thin film is much more subject to oxidization (rancidity) because of the increased area that it covers. GREASENE cartons retard rancidity more than do ordinary cartons because the protective coating prevents the oils from spreading out and into the individual fibres of which the ordinary carton surface is composed.

Grease stays in where it belongs. And thus you get protection *as well as* added display appeal when you package in GREASENE.

SALES APPEAL—ECONOMICALLY

This carton displays the greatest thing you have to sell—YOUR GOOD NAME. And it does it in a way that makes you proud. Without the use of pasted liners or inside wraps, GREASENE cartons keep grease from disfiguring inside or outside surface.

GREASENE BACON BOARDS—PLAIN OR PRINTED

Write for samples in your size of the GREASENE bacon or other meat boards that packers are now using. Test them out. Visualize for yourself how printed recipes or advertisements of your other products can increase demand. There is no obligation.

THE GARDNER-RICHARDSON COMPANY

Manufacturers of Folding Cartons and Boxboard

MIDDLETOWN, OHIO • SALES OFFICES IN PRINCIPAL CITIES

PRACTICAL POINTS

for the trade

Layer Cake Loaf

Something different in the way of meat loaves will interest consumers and retailers and add variety to an otherwise standard line of sausage and loaf products. A New England sausage manufacturer writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us how to make a meat loaf that looks like a loaf layer cake when it is cut. The center layer is dark while the two outside layers are light in color. We should like to have a formula and processing directions for such a loaf.

While it is hardly probable that great volume can be developed for layer cake loaf, it is an attractive novelty which should sell well and enhance the value of the sausage manufacturer's entire line. It should be made up as needed and should not be held for any considerable length of time before it is shipped out to retailers.

FORMULA.—The following ingredients are used:

- 50 lbs. boneless veal
- 50 lbs. regular pork trimmings
- 10 loaves crustless stale bread
- 2 lbs. onions

Chop veal and onions together and add bread after it has been broken up in small pieces. Add pork trimmings and chop until dough is medium stiff and as smooth as possible.

SEASONING.—The following curing and seasoning ingredients are added during chopping:

- 2½ lbs. salt
- 8 oz. sugar
- 7 oz. white pepper
- 2 oz. mace
- 2 oz. ginger
- 3 oz. coriander
- 3 oz. celery

Many packers have found convenience in use of ready prepared or specially prepared seasonings, as manufactured by reputable firms, in making their loaf products. Such seasonings also insure that each batch of loaves will be flavored like other batches.

PROCESSING.—A number of different loaves can be made from this basic meat formula. Layer cake loaf, about which the inquirer asks, is handled as follows: Take about one-third of mixture and add a small amount of beef blood and mix thoroughly. Cooking moulds should be lined with parchment paper and then filled one-third full with light mixture, to which no beef blood has been added. Smooth this off and make the next third of loaf of dark meat mixture. The final third of loaf is light colored. Fold parchment paper over top and press lid down.

Hold the loaves in the cooler over-

night and allow them to stand in molds next morning for 2 or 3 hours at natural temperature. Cook from 3 to 4 hours, according to size, and remove from cook tank and chill. Loaves should be left in molds overnight after cooking and held in cooler. Next morning, remove loaves from molds and dip in meat loaf glaze. If they are handled carefully the loaves may be dipped in a light gelatine solution and then stuffed in artificial casings.

BONELESS BUTT YIELDS

What are typical yields in converting boneless butts into S. P. trim boneless butts. A Midwestern packer writes:

Editor THE NATIONAL PROVISIONER:

Can you tell us what would be considered typical yields in converting boneless butts into S. P. trim boneless butts?

Cellar-trim boneless butts differ from boneless butts for the fresh meat trade in that all fat must be trimmed off, including the fat seam running through the butt. This requires removing a portion of the lean muscle lying over the fat, to avoid a ragged appearance.

The following test on 20 fresh boneless butts weighing 65 lbs. may be considered to give typical yields in conversion into S. P. trim boneless butts, trimmings, etc.:

Yield	Lbs.	Pct.
S. P. trim butts.....	48	78.9
Regular trimmings.....	7½	11.5
Extra lean trimmings.....	6½	10.0
Fat.....	3	4.6
Total.....	65	100.0

Making Sausage

Sausage-makers, small or large, are invited to use this department of THE NATIONAL PROVISIONER in obtaining information concerning the formulas, methods or details of operation. Questions will be answered promptly and in as full detail as possible. General articles on the subject of sausage-making also will be published from time to time.

Address your inquiries, suggestions or criticisms to Sausage Editor, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

BEER SALAMI

A Midwestern sausage manufacturer wants to know if the beer salami formulas which appeared in THE NATIONAL PROVISIONER of December 19, 1936, can be altered so that all beef can be used. He writes:

Editor THE NATIONAL PROVISIONER:

We do not have the facilities for freezing pork and holding it and would like to know if beer salami can be made from all beef.

It is not necessary to use frozen pork in making beer salami, since this product is heated in the smokehouse until it reaches an internal temperature of 153 degs. F., which is considerably above the temperature required by B.A.I. regulations for the treatment of pork to be eaten without further cooking. This product could be made of all beef materials, although it would probably be pretty dry unless some fat beef was used.

If the inquirer wishes he might use:

- 70 lbs. boneless beef chunks
- 30 lbs. boneless fat steer plates

However, it is believed the best results will be secured with the regular formula, which calls for:

- 34 lbs. cured beef chunks
- 33 lbs. cured pork blade meat
- 33 lbs. cured regular pork trimmings

Following seasoning ingredients are used:

- 7 oz. ground pepper
- 2 oz. mace or nutmeg
- 1 oz. mustard seed
- ½ oz. garlic

The beef is ground through ¼-in. plate, mixed with pork and seasoning, and ground through ¼-in. or ½-in. plate. The meat mixture is stuffed in beef middles or in corresponding artificial casings, held overnight and placed in the smokehouse next morning. Initial smokehouse temperature should be 80 degs. and this is gradually raised over 5 hours' time until the internal temperature of the product has reached 153 degs. Cool off in cold water or shower, dip in hot water and place on a covered sausage truck or rack but do not store in the cooler. The sausage is wiped with a clean cloth and some lard or olive oil after drying. Beer salami should be made twice a week and sold as rapidly as possible.

Careless work in hog scalding costs money. Read "PORK PACKING," The National Provisioner's pork plant handbook.



Republic instrument panel located in turbine room at Kingan & Co., Indianapolis, Ind.

Is Your Boiler Room A Cafeteria Without A Cashier?

It is not enough to know that the total power cost for the month is so many dollars, of which so much is for fixed charges, so much for fuel, etc. Such a system, for all its attractive simplicity, conceals innumerable opportunities to save.

In meat packing plants, where large quantities of process steam and water are used, it should be realized that for every pound of steam wasted and for each extra gallon of water pumped, a corresponding amount of fuel had to be consumed in the boiler room.

The minimum possible operating expense is secured only when the boiler room is operated efficiently and its products used economically.

Unless these services, process steam, water, etc., are charged to the consuming departments on the basis of quantities actually used, as determined by meter readings, your boiler room is like a cafeteria without a cashier. Flow meters, by providing a record of the amount consumed by each department, supply meat plant executives with facts essential to a correct determination of costs and therefore, to efficient production management.

Republic engineers will be glad to cooperate with your own engineers in the solution of any metering problem you may have. This service involves no obligation on your part.

Write us today outlining your problem.

REPUBLIC FLOW METERS CO.

2248 DIVERSEY PARKWAY

CHICAGO, ILLINOIS

POWER Plant Savings

(Continued from page 12.)

Electric circuits are controlled by a 4-panel switchboard. To hold back flow of power from the Kingan turbine into the power company's system, a directional power relay on the incoming line panel sounds an alarm in case of power reversal. Load on turbine is then adjusted so that no feed back occurs.

Flow Meters Check Costs

Records invaluable in cost accounting and power plant operation are secured with Republic flow meters installed in the power house. These are of the latest and most modern type and have been found to be invaluable as operating aids. They are installed as follows:

- 1.—On the 250-lb. incoming steam line; flow, pressure and temperature.
- 2.—125-lb. steam line; pressure and flow.
- 3.—60-lb. steam line; pressure and flow.
- 4.—Exhaust steam line; pressure.
- 5.—Hot water line; flow, pressure and temperature.
- 6.—Brine line; pressure and temperature.
- 7.—Water line; pressure and flow.

Flow meters have also been installed in some departments—notably the canning building—for determining quantities of steam, and hot and cold water and power used, and in recording their pressures and temperatures.

Steam Needs in Meat Plants

In generating its power Kingan & Co. merely took advantage of a situation which exists in most meat packing plants—a concurrent demand for steam and power. In meat packing steam at several pressures is required:

- 1.—At 100 to 125 lbs. pressure for operation of steam driven pumps, ammonia compressors, etc.
- 2.—At 60 to 80 lbs. for rendering.

3.—At 3 to 5 lbs. for cooking and smokehouse and building heating.

It makes little difference—so far as processing results are concerned—how the packer obtains steam at these pressures, provided a sufficient supply for all needs is available at all times.

Costly or Economical Methods?

But there are costly and economical ways of obtaining steam at these pressures, and it is this angle of his power situation in which the packer should take more interest.

Low pressure steam may be obtained by putting steam at boiler pressure through pressure reducing valves. This is the more costly way.

The general practice—except in a few plants which are over-electrified—is to put steam at boiler pressure through ammonia compressor engines, pumps, etc., and to exhaust this steam at a back pressure of about 5 lbs. This steam is then fed to the low pressure steam line and used for cooking and heating.

Power as a By-Product

In this manner the packer obtains steam at the pressure required, which for all practical purposes is about as valuable as the steam at the same pressure secured through reducing valves. But in the process of reducing the pressure he obtains power as a by-product of the low pressure steam demand, and makes a large saving in his fuel cost.

Many packers could follow a similar plan to obtain steam at 60 to 80 lbs., and by using a higher initial steam pressure, also obtain steam at a pressure suitable for operating steam-driven equipment, by substituting an extraction-type turbine for reducing valves, and by manufacturing power as a by-product of the plant's steam demand.

How to Get the Benefit

What happens in this case may be described as follows:

Steam at a boiler pressure of say 250 lbs. is fed to a turbine. This steam is expanded to the required pressure for



HOT WATER FOR PLANT

This heater and softener supplies all hot water used in the Kingan plant. It has a capacity of 72,000 gal. per hour and operates on 3-lb. exhaust steam from turbine. All condensate from plant is returned to it.

equipment operation, at which point as much of it as is required is extracted.

Remainder of steam passing through the turbine is expanded further to 60 or 80 lbs., when that required for rendering is extracted. The remainder is expanded to perhaps 5 lbs. and is exhausted to the low-pressure steam line. As the steam is expanded power is produced, so that in reducing steam pressures to those required, the packer has a net power gain.

ASH HANDLING COSTS

Ash and clinker removal from under meat plant boilers may amount to from 10 to 20 per cent of the weight of the coal burned. Methods of handling this weight of waste material are in the primitive state in many meat packing plants, and the cost may be a considerable percentage of cost of the fuel.

Increasing costs of coal, trucking and labor are increasing ash handling costs in some instances to a point justifying careful consideration of ways and means to reduce them. Any efforts to this end might start with the ash content of the coal being purchased. Perhaps a fuel lower in ash could be secured. Freight, unloading, and delivery cost, storage, conveying and firing, grate and furnace capacity and ash disposal are expense factors increased by handling of excessive ash.

For example: One per cent of excess ash in a 50-ton car of coal amounts to 1,000 lbs. of worthless material per car, and entails a loss in transportation of \$1.00 per car when freight rates are \$2.00 per ton.

EQUIPMENT IN KINGAN'S NEW POWER PLANT

Equipment	Manufacturer
Turbo-generator—2,500 kva, double automatic excitation, 3,600 r.p.m., 3 phase, 60 cycles, 2,400/4,100 volts.	Westinghouse Electric & Mfg. Co.
Turbo-generator and Distribution Switchboards	Westinghouse Electric & Mfg. Co.
Recording Meters	Republic Flow Meters Co.
Pressure Reducing Valves	Spencer Engineering Co.
Turbine Pressure Relief Valves	Atwood & Morrill Co.
Turbine Oil Filter	S. F. Bower & Co.
Back Pressure Valve	Cochrane Corp.
Desuperheater	Spence Engineering Co.
Separator	Cochrane Corp.
Desuperheater Water Pump	Worthington Pump & Mchry. Corp.
Desuperheater Control	Bristol Co.
Piping	{ Pittsburgh Piping & Equip. Co. { A. M. Byers Co.
Hot Water Heater—72,000 g.p.h.	Cochrane Corp.
Hot Water Pumps—2 turbine-driven, 1 motor-driven	De Laval Steam Turbine Co.
Condensate Units	Root-Connorsville Blower Corp.
Electric Cable	{ General Electric Co. { General Cable Co.
Insulation	Johns-Manville Corp.

Week Ending August 7, 1937

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38,000 ANSWERS... AT YOUR FINGER TIPS

● The Crane No. 52 Catalog contains the answers to your valve, fitting or piping problems—answers supported by 82 years of experience.

Throughout American industry, thousands of practical men make use of the convenience, speed and safety of keeping a new Crane No. 52 Catalog handy. And that's just what you'd expect, for this catalog is the largest of its kind in the world. It contains more items, more dimensions and more engineering data than any other similar book... more illustrations... more reference tables. More ways of keeping abreast of what's new and proved. More solutions to your problems.

Special For Process Lines

Crane 18-8 Sanitary valves and fittings are items especially suited for process lines in canning, packing and other food processing plants. They are licensed by Chemical Foundation under U. S. patent 1,339,378. However, they are only one type of the many Crane valves that will serve you extremely well.

Whatever your next specifications are, look to the Crane catalog first. For most "new" valve problems Crane has a solution, proved and ready for use. Look to the new Crane No. 52 Catalog for the details of 38,000 items, tested in the laboratory and on the job. Use it when you need valves, fittings, pipe or accessories. CraneEquip for satisfaction.

CRANE

CRANE CO., GENERAL OFFICES: 836 S. MICHIGAN AVE., CHICAGO, ILL.

Branches and Sales Offices in One Hundred and Sixty Cities

VALVES, FITTINGS, FABRICATED PIPE, PUMPS, PLUMBING AND HEATING MATERIAL

FOOD SPOILAGE PAYS *No Profit!*

Food preparation and accurate operating temperatures go hand in hand. Without accurate temperature indication, the possibility of food spoilage increases.

Let Motoco help you prepare a tastier, richer product with greater consumer appeal.

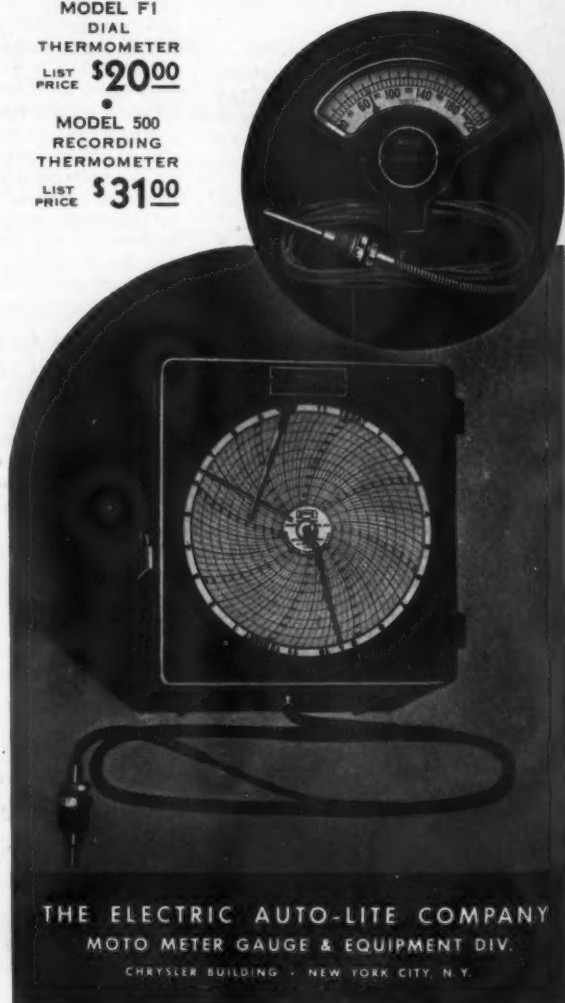
Motoco too, will reduce your operating costs and increase the efficiency of your equipment.

A post card or letter will bring you complete details of the Motoco line together with our recommendations.

MOTOCO INDUSTRIAL THERMOMETERS

MODEL FI
DIAL
THERMOMETER
LIST PRICE **\$20.00**

MODEL 500
RECORDING
THERMOMETER
LIST PRICE **\$31.00**



THE ELECTRIC AUTO-LITE COMPANY
MOTO METER GAUGE & EQUIPMENT DIV.
CHRYSLER BUILDING - NEW YORK CITY, N. Y.

Recent Patents

New Devices Relating to the Meat and Allied Industries on Which U. S. Patents Have Been Granted.

Device for Pumping Meats.—George Beisser, deceased, late of Hamburg-Rahlstedt, Germany, by Charlotte Beisser, administratrix, Hamburg-Rahlstedt, Germany. An apparatus for automatically governing percentage of pickle pumped into a piece of meat. An electric circuit and a weighing beam are used to shut off pickle supply as soon as weight of brine introduced amounts to the predetermined percentage of the weight of the meat. Granted July 27, 1937. No. 2,088,261.

Sausage Machinery.—Crist Lisberg, Chicago, Ill. An apparatus for use in connection with measuring and linking sausage. It comprises a collapsible reel having longitudinal bars, means for supporting the reel, means for adjustably positioning the reel bars in predetermined radial position, a smoke stick and means for detachably securing the stick to one of the reel bars. Arrangement is such that a stuffed casing may be wound around the reel and the links formed while the reel is in extended position. Reel may then be collapsed and the casing removed on the smoke stick. Granted July 20, 1937. No. 2,087,673.

Production of Solid Grease.—Michael Otto and Martin Mueller—Cunradi, Ludwigshafen-on-the-Rhine, Germany, assignors to I. G. Farbenindustrie Aktiengesellschaft, Frankfurt-on-the-Main, Germany. A lubricating soap grease in which is incorporated an addition of a hydrocarbon product having a high molecular weight above 800. This is selected from the group consisting of polymerization products of saturated hydrocarbons capable of forming polymeric homologous series and the products obtainable from said polymerization by hydrogenation by isomerization and by polymerization and isomerization and which is not decomposed when heated to 200 degs. C. for 5 minutes. Granted July 22, 1937. No. 2,084,500.

Meat Branding.—Beverly E. Williams, Chicago, Ill., assignor to Industrial Patents Corp., Chicago, Ill. Comprises removably affixing to the surface of the carcass by the gelatinous serum naturally present a strip of regenerated cellulose bearing identifying marks. Granted June 15, 1937. No. 2,083,765.

Deodorizer.—Elmer M. Davis, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Device comprises a chamber in which is a rotatable perforated shaft, a baffle plate, means for impinging fluid against this baffle plate, an agitator rotatable with the shaft and a steam line connecting with shaft. Granted July 22, 1937. No. 2,084,894.

Dehairing Hogs.—Harry H. McKee, Chicago, Ill., and Keith Muir, Baltimore, Md., assignors to Industrial Patents Corp., Chicago. A dehairing apparatus comprising a tank including a scalding section, a dehairing section and a rinsing section. In dehairing section is a plurality of shafts on which are mounted scrapers having flexible beater arms. Beater arms serve to support carcasses passing between scrapers of several shafts. Granted July 22, 1937. No. 2,084,856.

Rendering and Dehydrating.—Phillip Lorenz Fauth, Wiesbaden—Dotzheim, and Joseph Reichert, Wiesbaden, Germany, assignors to Gesellschaft zur Verwertung Fauth'scher Patente m.b.H., Wiesbaden, Germany. Material is comminuted and its temperature raised quickly by immersing in a non-hydroscopic liquid bath at a temperature near but not above the boiling point of water. This results in contracting the meat cells, while the water or oil contained therein expands, bursting the cells and freeing their contents. Released water and oil are drawn off, solid materials are removed and pressed and finally remaining water in material is evaporated by raising to a temperature above boiling point of water. Granted July 6, 1937. No. 2,086,071.

Meat Curing Method.—Levi Scott Padlock, Chicago, Ill., Assignor to Industrial Patents Corp., Chicago. Method consists in first chilling and then pumping curing pickle into circulatory system. Ham is then immersed in a curing pickle a sufficient length of time to equalize cure throughout bulk of the ham and develop flavor desired. Granted July 22, 1937. No. 2,084,864.

Preserving Edible Material.—Johan Olsen, Nygaard, Oslo, Norway. A process for the preservation and storage on whaling vessels and the like of bones and fat-poor parts, such as flesh and internal organs of sea animals. Method consists of dehydrating the raw material by heating with train oil under reduced pressure and to a temperature not exceeding 90 degs. C. and subsequently separating excess oil from the material. Granted June 15, 1937. No. 2,083,738.

Manufacture of Hams.—Will W. Hubenet, Detroit, Mich. Method consists in simultaneously reducing cross sectional area and extruding boned ham to form an elongated article substantially uniform in cross section. The ham is extruded into a container which maintains the form of the ham during cooking. Granted July 22, 1937. No. 2,084,806.

Method of Treating Soap.—Charles T. Walter, Chicago, Ill., assignor to Industrial Patents Corp., Chicago. Method comprises extruding plastic soap stock at a temperature of about 70 degs. Fahr. in the form of tubes having walls .0035 to .0055 in. thick and applying heat to outer surface of tubes at instant of extrusion at a temperature of 160 to 180 degs. Fahr. to provide a glossy finish on outer surface. Granted July 6, 1937. No. 2,085,840.

New Trade Literature

Direct Current Motors (NL 418).—An 8-page bulletin (Form 1033) illustrating and describing direct current motors in sizes of from 1 to 300 h.p. and of different types for various services.—Century Electric Co.

Flow Meter Integrator (NL 410).—Catalog No. 1050 describes a new electric integrator which totalizes flow once every 15 seconds. Mechanical and electric flow meters for measuring flow of gas or non-viscous liquid through a closed line are now equipped with the device. The Bristol Co.

Concrete Floors (NL 413).—Folder describing Stonhard concrete and its advantages for floors in meat plants where a dense, hard, strong and alkali-and-acid-resisting floor is desirable.—Stonhard Co.

Roofing and Siding Pointers (NL 414).—New 12-page brochure discusses cutting maintenance costs on industrial roofing and siding using J-M Corrugated Transite. How product can be applied by an average workman is explained with help of full-page drawings.—Johns-Manville.

Steam Traps (NL 415).—Description and illustrations of a bellows-type trap for pressures to 200 lbs. A new balanced pressure principle in bellows construction is employed, giving trap a large air and water discharging capacity.—W. H. Nicholson & Co.

Skid Platforms (NL 416).—Many types of skid platforms that may be used in conveying material, goods, merchandise, parts and products by lift trucks fully illustrated in folder No. 146.—Lewis-Shepard Co.

Built-up Roofs (NL 417).—Complete detailed specifications of all J-M built-up roofs. Drawings illustrate manner in which roofing materials are to be applied to various types of roof decks. Indexed and condensed table of specifications.—Johns-Manville.

To obtain information on new trade literature mentioned in THE NATIONAL PROVISIONER, write:

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IN THE few years since their introduction unit coolers have made an important place for themselves in the meat packing plant. Like all other mechanical equipment used in the packinghouse, these units give the best service and stand up longest when properly serviced and maintained.

Some unit coolers are in almost continual service. Others may be out of operation for several months at the conclusion of the warm season before again being placed in service. These latter units, unless given special attention and protection, may deteriorate rapidly, particularly if of the earlier design and construction.

Brine corrosion is, of course, the most serious difficulty. It attacks sheet steel housing, pumps and piping. In the cooler that has been out of service for some time sprays become blocked, eliminators clogged and fin coils bridged over with an accumulation of dirt, carbon and grease.

Servicing Receiving Pan

Good maintenance solves the problem of satisfactory unit cooler operation and low depreciation. Delay in giving units needed attention complicates cooling troubles, results in emergency calls to the maintenance department and finally calls for general overhauling. This is costly if done piecemeal. Complete servicing is the most economical.

Brine used in a unit is strengthened by the occasional addition of salt. Salt contains about 5 per cent of silt. This gradually accumulates in bottom of leaching stand, and if not removed finds its way into the receiving pan underneath the unit. This pan is easily flushed clean with a water hose.

Sometimes brine is strengthened by the addition of a shovel of salt directly into the pan. As the salt dissolves, the insoluble impurities settle out. Although cleaning in the spring is preferable, at least once a year all brine should be drained and the pan thoroughly washed, dried, wire-brushed and painted inside and out with two coats of good paint.

Brine recirculated continuously over long intervals becomes quite acid. Systematic treatment is recommended, for unless the brine is neutralized severe corrosion results. The acid brine attacks the sheet metal casings and flat pieces of rust scale from the inside surface and drop into the pan. If interior of unit is accessible, it should be wire-brushed and painted.

Correcting Pump Troubles

Small holes will rust through short pipe nipples connecting overflow and pump. If air enters through these into pump suction, the centrifugal recirculating pump becomes air bound and loses its suction, the seal rings are cut and impeller is abraded.

A critical examination of the pump, checking clearances, is good policy. If pump is noisy the suction may be choked or possibly impeller is blocked by wood slivers, paper, tags, strings, etc. Motors require dismantling. End shields should be removed, windings cleaned and painted and oil changed. Realign the pump and motor, check coupling and repack pump, using plenty of good oil and grease on the bearings.

Holes in the defrosting sprays are very small. Small holes block easily, even from scale dislodged from inside the brine distribution piping beyond the strainer. The operator may be criticized for enlarging these openings. However, superior performance of a continuously operating unit will result.

Sprays and Eliminators

By all means clean the strainer. Check the mesh wires, as they sometimes break. Holes in the filter are repaired by soldering. If strainer becomes solidly blocked during operation, pressure from pump will split it. The sprays then catch foreign particles in the brine, stopping them. The cooling coils then freeze into a solid mass of ice, reducing the refrigerating capacity of the unit to practically nothing. Bypassing of air between ends of coil and cabinet housing may be prevented by insertion of sheet iron strips. All of the air must then flow through the cooling coils, increasing capacity of the unit.

Eliminators are ordinarily made from non-rusting metals, otherwise the action of the salt brine would quickly destroy them. A narrow brush will quickly remove any accumulation of



UNIT COOLERS MUST BE KEPT IN SHAPE

Properly serviced and maintained, the modern, well-designed and constructed unit cooler is capable of rendering long and efficient service. If neglected, however, it may deteriorate rapidly. How to keep a unit cooler at the peak of operating efficiency is explained here.

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dirt or greasy materials. An air hose is excellent for blowing off foreign material.

The same treatment may be given the fin or extruded surface heating coils. Corrugated fin surfaces soon acquire a coating of greasy dirt. To clean them may require spraying with a good solvent and then blowing. Copper elements suffer no corrosion.

Checking Fans and Motor

All rotating parts need periodic servicing. Motor coupling and fan bearing should receive the same care and treatment as brine circulating pump. Fans constructed of non-rusting alloys have an indefinite life, but the ordinary sheet steel variety may not last a season. Parts must be rugged to withstand service. Any unusual noise, rattles or mechanical vibration require investigation.

Fans revolve at high speed. When made they are dynamically balanced. Loosening of counter weights causes an eccentric vibration of rotating parts which rapidly accelerates the wear.

Spray painting of interior of discharge hoods and grills is difficult but necessary. Pressure gauges and thermometers with which the unit is equipped should receive their share of attention and be replaced when necessary. Those removed may be reconditioned in the shop.

If ammonia is used as the cooling medium in the expansion coils, it is

good practice to pump out the entire assembly at the conclusion of the cooling season when the unit is shut down. At the same time the liquid strainer should be cleaned and float dismantled, cleaned and oiled before being reassembled. Gaskets and valve packing dry out slowly and the addition of a little oil and tightening will eliminate any small ammonia leaks.

Unit Cooler Operation

This type of unit is equipped with a liquid by-pass, so that in case the float blocks uninterrupted operation is continued. Otherwise the by-pass never should be used. Float is designed to give rated tonnage of machine. If by-pass is used in addition to the float, then liquid floods the unit, and if undetected it passes over to the suction line. This results in a loss of economy.

If the unit is not provided with a liquid surge drum it should be added. A thermometer and gauge should be placed in the gas suction to indicate over or underfeeding of ammonia.

Thermostatic valves controlling the steam admission are reliable. However, rubber diaphragms and valve packing must be resilient; if not, replacement should be made.

When expansion of room cooling facilities is contemplated through the addition of units, consideration of these phases of maintenance is advisable. While self-contained they are not proof against the ordinary ravages of cor-

rosion as found in the packinghouse.

The duty imposed on unit coolers is severe. The worth of the most rugged and finest-built unit diminishes rapidly and the initial investment becomes valueless unless periodic attention is given to it.

REFRIGERATION NOTES

Cudahy Packing Co. is erecting a three story and basement cooler building at 803 Macy st., Los Angeles, Calif.

Krey Packing Co., St. Louis, Mo., is remodeling a room for sausage manufacture. It will be insulated and air conditioned with a unit cooler.

Manitoba Cold Storage, Ltd., Winnipeg, Manitoba, Can., plans an addition to cost \$300,000.

Gilbert Truckenbrod has awarded a contract for the construction of a 350 locker plant in Mendota, Ill.

A cold storage locker plant is being erected in Peru, Ind., by William and George Ditzler and John D. Layng. It will have 900 lockers.

Superior Packing Co., St. Paul, Minn., plans to erect a beef storage cooler 44 by 80 ft. to cost \$15,000.

Rochester Cold Storage & Ice Co., Rochester, N. Y., is installing new refrigerating machinery.

John Morrell & Co. is planning to add to its cooler building at the Sioux Falls, S. Dak., plant.

PACKERS Modernize

Initial improvement in a modernization program at the Savannah Abattoir, Savannah, Ga., will be a 2-story addition on the front of the present plant. The addition will be 20 x 67 ft., of brick and concrete construction, and will be air-conditioned. One floor will be used for an office and one for sausage manufacturing and storage. It is planned to add new coolers and a killing floor next year.

Bids are being taken for construction of a 3-story killing building at the plant of Luer Packing Co., Los Angeles, Calif. The structure will be of reinforced concrete with brick filler walls, brick and concrete floors, steel sash and metal covered doors, and will cost approximately \$70,000.

Adolf Gobel, Inc., has issued instructions to the Turner Construction Co. to proceed at once with erection of the company's new plant at Benning, Washington, D. C. The Gobel company, which has had a construction permit for some time, has been unable to proceed with its building plans pending congressional action on proposed legislation to ban meat packing plants from the district. The bill has been tabled by the House of Representatives' District of Columbia committee.

Work on the new \$100,000 Idaho Meat Producers plant at Caldwell, Ida., will begin August 19, as part of the celebration of the Caldwell Homesteaders' jubilee. Contract for the plant has been let to the Globe Co., Chicago and St. Louis. The reinforced concrete and brick structure will be two stories in height, with a full basement, and will have a capacity of 800 animals a week, including cattle, calves, hogs and sheep. Slaughter and processing will be handled on the second floor, the first floor will be used for offices and coolers and the basement for hide storage, refrigeration machinery and boiler room. Besides producing carcass meat for shipment to the West Coast, the plant will also turn out inedible by-products.

ARGENTINE PRODUCERS PLANT

Armour and Company is willing to sell one of its Argentine subsidiaries, Frigorifico Armour de la Plata, to an association of Argentine cattle men "if they want to pay our price," said president R. H. Cabell of Armour and Company this week in denying persistent rumors that a deal has been closed. This price, he said, would be 5 to 7 million pounds sterling (about \$25,000,000 to \$35,000,000) plus the quick assets, such as stocks, etc. The cooperative association, Corporacion Argentina de Productores de Carnes, is reported to have been negotiating for an Armour plant. The Argentine government is said to have agreed to finance the purchase or construction of a plant by the Corporacion Argentina de Productores de Carnes.

FINANCIAL NOTES

Procter & Gamble Company observed completion of 100 years of business by reporting a net profit of \$26,803,339 for the fiscal year ended June 30, 1937, after reserve of \$592,524 for surtax on undistributed profits. This was the largest net profit in the company's history. The preceding fiscal year the company earned \$16,138,367. Gross sales for the year were \$229,975,444, compared with \$179,748,056 the preceding year, an increase of 27.9 per cent. President R. R. Deupree said approximately \$2,460,000 of the 1937 net profit was earned by foreign subsidiaries.

National Tea Company reported a net profit of only \$9,473 for the 24-week period included in the first half of the company fiscal year. President F. H. Massmann attributed this poor showing to "an unfortunate strike that was called by the C.I.O. organizers on our warehouse and general manufacturing divisions on April 29. The additional direct costs of operation during the succeeding weeks of upset conditions were considerable. The temporary indirect losses are hard to judge."

Wesson Oil & Snowdrift Co. declared regular quarterly dividend of \$1 per share on preferred, dividend of 12½¢ per share on common, plus an extra dividend to be determined later, all payable August 25 to stock of record August 14.

PACKER AND FOOD STOCKS

Price ranges of listed stock, Aug. 4, 1937, or nearest previous date, compared with a week ago.

	Sales	High.	Low.	Close.
Week Ended	Aug. 4.	Aug. 4.	Aug. 4.	Aug. 4.
Aug. 4.	Aug. 4.	Aug. 4.	Aug. 4.	Aug. 4.
Amal. Leather..	2,200	5½	5½	5½
Do. Pfd.....	100	38½	38½	38½
Amer. H. & L..	6,700	8½	7½	8
Do. Pfd.....	100	17	17	17½
Amer. Stores...	700	17	17	17½
Armour Ill....	22,350	12	11½	11½
Do. Pr. Pfd..	400	90½	90½	90
Do. Pfd.....	100	109	109	108½
Do. Del. Pfd..	200	109	109	108½
Beechnut Pack.	500	112½	112½	113½
Boback, H. C..	25	5½	5½	6½
Do. Pfd.....	20	29½	29	29½
Chick. Co. Oil..	800	17½	17½	17½
Childs Co.....	2,400	11½	11	11
Cudahy Pack..	100	38	38	37½
First Nat. Strs.	2,600	41½	41½	40½
Gen. Foods....	4,000	37½	37½	37½
Gobel Co.....	1,700	4½	4½	4½
Gr. A. & P. 1st Pfd.	25	123½	123½	123½
Do. New.....	440	90½	90	80½
Hornel, G. A..	100	18	18	18
Hygrade Food..	200	3½	3½	3½
Kroger G. & B.	3,000	22½	22	22½
Libby McNeill..	2,000	12½	12½	12½
Michelberry Co.	200	3½	3½	3½
M. & H. Pfd..	100	38	38	38
Morrell & Co..	100	38	38	38
Nat. Tea.....	700	7½	7½	7½
Proc. & Gamb..	3,400	62	62	61
Do. Pfd.....	200	118½	117	117½
Rath Pack....	2,000	34½	34½	34½
Do. 5% Pfd..	10	104	104	104
Do. 6% Pfd..	10	108½	108½	108
Do. 7% Pfd..	40	108½	108½	108
Stahl Meyer...	2,600	24½	24	24½
Swift & Co....	2,600	32½	32½	32
Do. Intl.....	2,800	32½	32½	32
Trans. Pork...	100	11½	11½	10½
U. S. Leather..	4,100	11½	11	11½
Do. A.....	5,800	20½	18½	18½
Do. Pr. Pfd..	100	44½	44	44½
Wesson Oil....	3,400	81	81	81½
Do. Pfd.....	700	9½	9½	9½
Wilson & Co..	3,900	9½	80	80
Do. Pfd.....	900	80	80	81½



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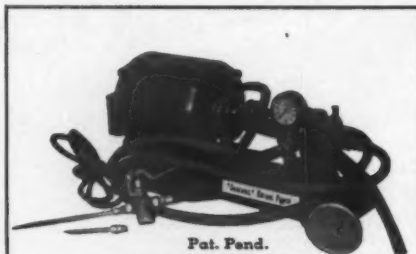
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SAUSAGE IN HOT WEATHER

A Northern sausage manufacturer, who sells direct from trucks and operates over a wide area of sparsely settled territory, has planned his routes so that two days are required to cover them. Trucks leave the plant on Mondays and Thursdays and return Wednesdays and Saturdays.

Bodies of his trucks are refrigerated with ice in bunkers and the inside temperature maintained usually is low enough to hold products in good condition regardless of outside temperature. During very hot spells, however, product unsold sometimes is slimy when the trucks return, due to frequent exposure to a humid atmosphere when doors are opened.

There is seldom any loss of this product, however, this sausage manufacturer reports. The sausage is merely removed from the trucks, hung on trees, showered with hot water and placed in the cooler, where it soon dries without any loss of color or depreciation of quality. From this point on such sausage is handled in the regular manner, except that when again loaded into the trucks it is placed in a location where it will be the first selected when an order is being filled.

VALUES IN SOYA FLOUR

Packers and sausage manufacturers generally are familiar with the special properties of soya bean flour which make it so valuable an ingredient in sausage and meat loaves. But the soya bean's value to the meat industry is not confined to its ability to contribute to the better physical appearance and characteristics of manufactured food products. Whenever used it is said to add definite nutritional values with which all packers and sausage manufacturers should be familiar.

"We have all seen studies made by able food research workers who have investigated the protein value of various foods, others who have studied the mineral content and still others who have looked for a low starch content," said E. E. Roquemore of Allied Mills before the recent Pacific Northwest Chemurgic Conference, "and in all of them there is uniform agreement that in some way soya bean flour approaches the ideal.

"One enterprising study has related the worth of competing foods to a basis of how much of certain food elements one may obtain for 10c. When the study was made, 10c worth of low fat soya flour would give 500 grams of protein, while the same 10c worth of oatmeal would give but 125 grams of protein. Ten cents worth of soya flour would give 3500 calories of energy value, while the same 10c worth of potatoes would give but 1150 calories. These are but two of a long list of comparisons that might be quoted.

"One of the important elements contained in soya flour is lecithin. A pound

of soya flour contains as much lecithin as from four to six eggs. This element as found in soya flour is in soluble form and is highly important as a physiological factor. The protein content of soya flour is known by all to be unusually high, ranging from 40 to 47 per cent; furthermore, this protein is reported to be 93 per cent digestible.

"One hears much these days about vitamins. How does soya flour rate in this field? Let me now quote from one report: 'Most of the refined foods are for the most part deficient in the vitamins and as much of the food consumed by the white race is of that character, a more common use of the soya bean flour and other products as a supplement to our vitamin-inadequate foods would improve health standards, particularly among those of lower incomes.'

"A fourth necessary constituent of normal diet is minerals. Here again we find soya flour in its usual place in the parade, up near the front. Soya flour is appreciably richer in sodium, potassium, magnesium, calcium, phosphorus and sulphur than our common foods, such as cereals, vegetables, fruits, meats, nuts, milk and eggs. Soya flour is one of the richest sources of lime. Only occasionally in foods such as wheat bran do we find a richer mineral content. Experiments at a recognized mid-western university on the availability of iron in several foods revealed that soya beans have many times the iron content of the much advertised spinach.

"Unlike all cereals whose ash is acid in character, the ash of soya flour is alkaline. Correlated to this quality it might also be stated that soya bean foods are known to have a mildly laxative effect."

"TENDERIZED" TRADEMARKED

In discussion of new methods of curing the word "tenderized" is frequently used to indicate one result of methods used. Attention is called by the Albany Packing Co., Albany, N. Y., to the fact that it has registered the word "Tenderized" in the U. S. Patent Office as a trade mark for its meat products subjected to such curing methods, which therefore precludes other processors from using this term.

MORE POULTRY CANNED

Nearly a quarter of a million pounds more poultry was canned during June, 1937, than in the same month a year ago. Nineteen firms canned 3,014,890 lbs., compared with 2,787,936 lbs. canned by the same firms a year ago, or an increase of 8.4 per cent.

Watch "Wanted" page for bargains in equipment and supplies.

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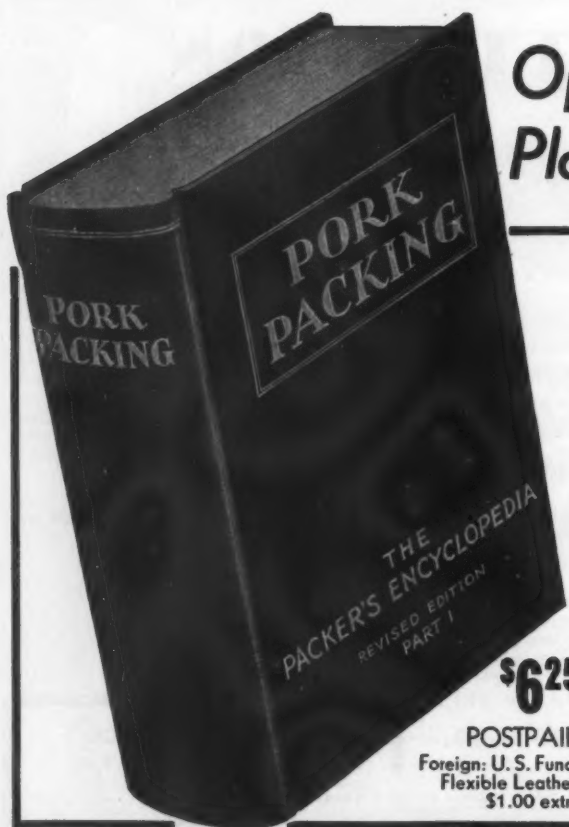
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THE NATIONAL PROVISIONER

407 South Dearborn Street, Chicago, Illinois

Provisions and Lard

WEEKLY MARKET REVIEW

MARKET for hog products, particularly lard, suffered a sharp decline the past week due to speculative liquidation and packer selling, which ran into stop loss-orders. Much of the pressure on lard was traceable to weakness in cotton oil and declining grain markets. Support was limited to shorts and buying from packinghouse quarters.

Action of the market was rather contrary to the news. Run of hogs continued small, about half the number coming to market as at this time a year ago. Lard stocks are decreasing rapidly, whereas a year ago they were making large gains monthly. Production of both lard and meats, due to the smaller hog arrivals, must of necessity be considerably lighter, whereas consuming demand has been seasonally satisfactory.

Discounting the Outlook

However, the market undoubtedly was partly discounting the outlook for a large corn crop and large supplies of other feedstuffs. These, it is generally felt, will result in more hogs and other cattle.

Receipts of hogs at western packing points last week were 162,800 head, against 176,500 the previous week and 303,500 the same time a year ago.

Average weight of hogs received at Chicago last week was 273 lbs., or the same at this time a year ago.

Average price of hogs at Chicago at outset of week was 12c, compared with 11.95c the previous week, 9.90c a year ago, 10.65c two years ago and 4.70c three years ago.

Top hogs at Chicago at mid-week reached 13.65c, the best levels in eleven years, compared with 12.90c the same time the previous week.

Corn-hog ratio for week ended July 24 was 9.9c against 8.7c the previous week and 10.7c last year. Normal ratio is about 11c.

Lard futures went into new low ground for the season and failed to display much rallying power. The technical position was improved somewhat, as the open interest in the market on Tuesday of this week was only 124,300,000 lbs., compared with 126,700,000 lbs. the previous week. Attention was called to the fact that September is approaching, and that there is an open interest in September lard which on Tuesday of this week totaled 83,200,000 lbs.

It was anticipated that with September lard at a premium over later months, packers might make fair sized deliveries on contracts, and that, therefore, considerable September liquidation is yet to be experienced.

Stocks of lard at Chicago during July decreased 10,302,228 lbs. During the same month last year they registered a

gain of 10,407,164 lbs. Stocks, on August 1, 1937, totaled 105,469,045 lbs., compared with 63,816,229 lbs. the same time last year.

PORK.—Demand was fair at New York, and the market was steady. Mess was quoted at \$36.12½ per barrel; family, \$35.12½ per barrel.

LARD.—Demand was fair at New York, but market was lower with futures. Prime western was quoted at 12.15@12.25c; middle western, 12.15@12.25c; New York City tierces 11½@12c; tubs, 12½@13½c; refined Continent, 12½@13c; South America, 13@13½c; Brazil, kegs, 13½@13½c; compound, carlots, 12½c; smaller lots, 13c.

At Chicago, regular lard in round lots was quoted at 17½c over September; loose lard, 37½c over September; leaf lard, 127½ over September.

(See page 41 for later markets.)

BEEF.—Demand was fair at New York and market was steady. Family was quoted at \$23.00@24.00 per barrel.

MARKET Trends

Hog top at Chicago this week reached the highest price in eleven years, when \$13.65 was paid for good hogs ranging in weight from 160 to 240 lbs.

♦ ♦ ♦

Heavier cattle receipts were reported from the seven leading Western markets for the first four days of the week, totaling 146,000 head, against 114,000 the previous week and 196,000 head a year ago. Market continued active on a high level.

♦ ♦ ♦

Hog slaughter under federal inspection at 8 principal slaughtering points during week ended July 30, 1937, totaled 140,168 head; week ago, 141,852 head; year ago, 265,347 head.

♦ ♦ ♦

Canned ham imports at New York during week ended July 30 totaled 971,347 lbs.; canned picnics and shoulders, 227,114 lbs.; total meats and meat products, 3,200,000 lbs. In the same week a year ago canned ham imports at New York totaled 54,449 lbs. and total meat imports 1,667,672 lbs.

♦ ♦ ♦

Meat production under federal inspection during the first six months of 1937 totaled approximately 5¼ billion pounds. Imports of meat in this period totaled approximately 80 million lbs. Imports of live animals for slaughter, 337,000 cattle and calves and 50,000 hogs, figured on an average 200 lb. basis.

MEAT AND LARD STOCKS LESS

Meat stocks declined 32,000,000 lbs. and lard stocks 19,000,000 lbs. during July at the seven principal markets of the country. Both meat and lard stocks at these points were higher on August 1 than those of August 1, 1936, but a year ago the industry was approaching a heavy hog slaughter with large storage stock accumulations. At present there appears to be in prospect a period of continuing hog shortage, accompanied by a smaller cattle supply than a year ago, which would point to much need for the stocks of pork meats and lard in storage at the present time.

All kinds of pickled meats showed a decline, with stocks of S. P. bellies dropping to the low point of 6½ million lbs., against 9½ million pounds at these same points a year ago. Dry salt meat stocks, which have not been large at any time, showed only normal seasonal decline during July, although stocks of fat backs are only about half those of last year, while dry salt belly stocks are only about 500,000 lbs. under those of a year ago. Heavy slaughter of sows during the summer months resulted in a higher production of meat of this class.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on July 31, 1937, with comparisons as especially compiled by THE NATIONAL PROVISIONER:

	July 31, '37	June 30, '37	July 31, '36
Total S.P. meats	110,520,710	128,173,562	97,952,600
Total D.S. meats	32,193,241	35,003,659	37,943,753
Other cut meats	12,033,394	13,894,030	13,069,462
Total all meats	155,747,315	177,071,251	148,965,815
P.S. lard	110,168,442	125,008,482	66,830,327
Other lard	10,998,850	15,112,930	11,629,432
Total lard	121,167,292	140,121,412	78,459,759
S.P. regular hams	23,000,938	23,119,063	19,587,815
S.P. skinned hams	45,865,675	56,982,255	31,617,150
S.P. bellies	34,481,549	42,968,514	36,328,073
S.P. picnics	6,522,548	10,036,130	9,784,322
D.S. bellies	26,317,871	26,979,613	26,803,196
D.S. fat backs	5,648,818	7,775,306	10,065,229

MAY LARD MOVEMENT

Estimated production and consumption of lard from federally inspected slaughter during May, 1937, with comparisons:

	May, 1937	Apr., 1937	May, 1936
Production, M lbs.	50,732	66,828	80,534
Storage beginning of month, M lbs.	200,444	217,227	83,615
Storage end of month, M lbs.	194,477	200,444	99,656
Exports (refined and neutral), M lbs.	13,608	8,290	10,074
Apparent consumption, M lbs.	52,096	67,821	53,519
Per-capita consumption, lbs.	.40	.53	.42

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A 3 to 5 Day Small Piece Cure

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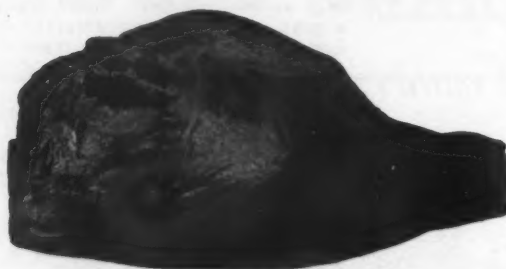
50 gals. Water
68 lbs. Salt

13½ lbs. Prague Powder
15 lbs. Sugar

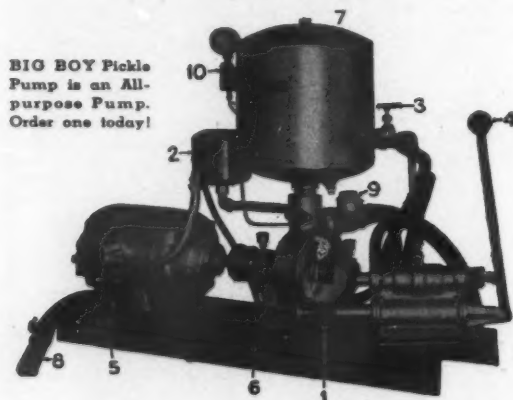
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Adelmann Ham Boilers, "The Kind Your Ham Makers Prefer," are made of Cast Aluminum, Tinned Steel, Monel Metal, and Nirosta (Stainless) Steel—the most complete line available. The Adelmann Washer, Foot Press, Ham Washer and other supplementary equipment cut ham boiling costs, assure perfect results from Adelmann Ham Boilers, and pay for themselves through economies. Write for free booklet "The Modern Method" and liberal trade-in schedule.

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Hog Cut-Out Results

Small hog receipts forced hog prices to high levels during the week which resulted in very heavy cutting losses on good hogs as product prices did not rise so rapidly or so high as relative hog prices. Small kill resulted in considerable increase in killing cost per head, adding further to loss sustained.

Extreme shortage was evident in good light hogs, there being a comparatively good percentage of sows and butchers weighing 250 lbs. and over. Many hogs weighing under 220 lbs. on the Chicago market carried undesirable finish but these kinds were so scarce that price levels held.

Receipts at the seven principal markets for the first four days of the week totaled 87,000 head compared with 94,000 last week and 208,000 in the like period a year ago. Present scarcity of hogs does not mean that there are no hogs in the country but farmers can see big feed crops coming along so they are not pushing unfinished hogs on to the markets to reduce prices but holding to market some of their feed as advantageously as possible in the form of heavy well finished hogs.

Top hogs at Chicago this week were \$2 to \$2½ higher than a year ago reaching \$13.65, highest price paid since October, 1926. Good and choice hogs falling within 180 to 260 lb. weight ranges commanded prices ranging from \$13.15 to \$13.65. Good and choice pack-

ing sows brought \$11.40 to \$12.15, while heavy butchers, ranging from 270 to 325 lbs. brought \$12.35 to \$13.10.

Supply of current production of fresh pork meats is so small that it has moved freely into consumptive channels. Apparently it is hoped to cover current cutting losses in prices of stocks coming out of storage but this may not be such a satisfactory plan as much of this product was put down at good prices and has accumulated heavy carrying charges. If the industry is to realize on its hog kill it must cut its hogs without a loss. If hog prices are to remain high then every effort should be made to move fresh and cured pork up to the same relative level.

GERMAN HOGS AND LARD

Top hogs at Berlin for the week of July 21, 1937, were quoted at \$17.81 per cwt., the same price as the previous week, compared to \$17.70 a year ago. Lard in tins at Hamburg was quoted at \$13.95 the week of July 21, \$14.06 the previous week and \$12.20 a year earlier.

LARD AND GREASE EXPORTS

Exports of lard from New York City, week of July 31, 1937, totaled 7,000 lbs.; greases 123,200 lbs.; stearine none; tallow none.

PORK PRODUCTS EXPORTS

Exports originating in U. S. and Canada, Atlantic and Gulf ports:

	Week ended July 31, 1937.	Week ended Aug. 1, 1936.	Nov. 1, 1936 to July 31, 1937.
PORK.			
To	bbls.	bbls.	bbls.
United Kingdom.....	10
Continent	261
Total	271

BACON AND HAM.			
	M lbs.	M lbs.	M lbs.
United Kingdom.....	423	1,100	91,950
Continent	88
West Indies.....	217
B. N. A. Colonies.....	20
Other Countries.....	4
Total	423	1,100	92,279

LARD.			
	M lbs.	M lbs.	M lbs.
United Kingdom.....	1,473	2,995	73,194
Continent	2,182
St. and C. America.....	1,294
West Indies.....	31
B. N. A. Colonies.....	137
Other Countries.....	6
Total	1,473	3,063	80,843

TOTAL EXPORTS BY PORTS.			
From	Pork, bbls.	Bacon and Ham, M lbs.	Lard, M lbs.
New York.....	191	7
Montreal	232	1,466
Total week.....	423	1,473
Previous week.....	104	1,164
2 weeks ago.....	828	1,515
Cor. week 1936.....	1,100	3,063

SUMMARY NOV. 1, 1936 TO JULY 31, 1937.				
	1936 to 1937.	1935 to 1936.	Increase.	Decrease.
Pork, M lbs.....	54	240	196
Bacon and Ham, M lbs.....	92,279	67,958	24,321
Lard, M lbs.....	80,843	79,908	935

HOW SHORT FORM HOG CUTTING TEST RESULTS ARE FIGURED

(Hog prices and product values based on THE NATIONAL PROVISIONER DAILY MARKET SERVICE, cutting percentages taken from actual tests in Chicago plants.)

	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.	Per cent live wt.	Price per lb.	Value per cwt. alive.
180-220 lbs.			220-260 lbs.			260-300 lbs.			
Regular hams	14.00	21.0	\$ 2.94	13.70	20.3	\$ 2.78	13.40	19.4	\$ 2.60
Picnics	5.70	18.2	1.04	5.40	16.4	.89	5.10	14.3	.73
Boston butts	4.00	25.6	1.02	4.00	25.6	1.02	4.00	25.1	1.02
Loins (blade in).....	9.80	30.4	2.98	9.50	27.0	2.57	9.00	23.0	2.07
Bellies, S. P.....	11.00	22.2	2.44	9.70	20.9	2.03	3.10	19.6	.61
Bellies, D. S.....	2.00	16.1	.32	9.40	16.1	1.51
Fat backs.....	1.00	13.6	.14	3.00	14.2	.43	5.00	14.5	.73
Plates and jowls.....	2.50	14.3	.36	2.50	14.3	.36	3.00	14.3	.43
Raw leaf.....	2.10	12.5	.26	2.20	12.5	.28	2.10	12.5	.26
P. S. lard, rend, wt.....	11.30	12.0	1.36	11.10	12.0	1.33	10.20	12.0	1.22
Spareribs	1.60	16.4	.26	1.60	16.4	.26	1.50	16.4	.25
Trimnings	3.00	16.3	.49	2.80	16.3	.46	2.70	16.3	.44
Feet, tails, neckbones.....	2.0010	2.0010	2.0010
Offal and misc.....444444
TOTAL YIELD AND VALUE...	68.00		\$13.83	69.50		\$13.27	70.50		\$12.41
Cost of hogs per cwt.....		\$13.28			\$13.21			\$12.71	
Condemnation loss06			.06			.06	
Handling & overhead.....		.98			.84			.76	
TOTAL COST PER CWT ALIVE		\$14.32			\$14.11			\$13.53	
TOTAL VALUE		13.83			13.27			12.41	
Loss per cwt.....		.49			.84			1.12	
Loss per hog.....		.98			2.02			3.14	

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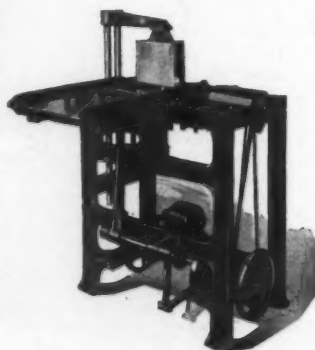


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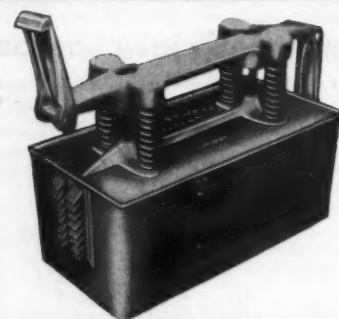
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KEATING Equipment Co.

30 CHURCH STREET, NEW YORK CITY

MEAT IMPORTS AT NEW YORK

For week ended July 30, 1937:

Point of origin.	Commodity.	Amount Lbs.
Argentina	Cooked hams in tins.....	24,977
	—Smo. boneless picnics.....	9,000
	—Smo. boneless hams.....	206
	—Canned brisket beef.....	9,600
	—Canned corned beef.....	210,000
	—S. P. bellies.....	20,500
	—S. P. butts.....	33,700
	—Canned roast beef.....	108,000
	—D. S. bellies.....	24,143
	—Beef extract in tins.....	5,000
Australia	—Fr. frozen calf livers.....	862
Brazil	—Canned corned beef.....	1,292,600
	—Corned brisket beef.....	8,940
Canada	—Smo. back bacon.....	2,217
	—Fr. ch. spare ribs.....	1,150
	—Smo. bacon.....	4,787
	—Cooked pork loins (tins).....	1,440
	—Fr. frozen pork hams.....	21,096
Czechoslovakia	—Cooked picnics (tins).....	840
	—Cooked hams (tins).....	45,665
Denmark	—Smoked bacon.....	5,925
	—Cooked frankfurts (tins).....	225
	—Sausage (tins).....	1,435
	—Cooked picnics (tins).....	50,403
	—Cooked hams (tins).....	85,895
	—Salami.....	2,750
	—Luncheon meat (tins).....	3,431
	—Smo. bellies.....	4,820
England	—Smo. bacon.....	9,213
	—Extr. beef (tins).....	1,560
Estonia	—Cooked hams (tins).....	14,704
	—Cooked picnics (tins).....	839
Germany	—Smoked hams.....	1,408
	—Smoked sausage.....	1,675
	—Beef bouillon.....	1,500
Holland	—Cooked hams (tins).....	29,269
	—Smoked hams.....	7,714
	—Smo. rolled hams.....	2,642
	—Cooked shoulders (tins).....	565
	—Smo. boneless hams.....	1,133
	—Cooked sausage (tins).....	13
Hungary	—Cooked hams (tins).....	122,233
	—Cooked picnics (tins).....	60,743
	—Cooked pork loins (tins).....	7,200
	—Salami.....	1,378
Lithuania	—Fr. froz. pk. hams.....	2,063
	—Fr. froz. pk. bellies.....	2,000
	—Fr. froz. pk. backs.....	2,000
	—Fr. froz. picnics.....	1,000
Irish Free State	—Smo. bacon.....	2,899
Poland	—Cooked hams (tins).....	622,078
	—Fr. froz. pk. butts.....	13,050
	—Fr. froz. pk. shoulders.....	4,961
	—Cooked shoulders (tins).....	80,521
	—Fr. froz. pk. bellies.....	26,374
	—Cooked canned pork (tins).....	22,473
	—Fr. froz. pk. hams.....	6,937
	—Lunch. meat (tins).....	51,192
	—Cooked pork loins (tins).....	8,688
	—Cooked picnics (tins).....	20,483
	—Fr. froz. pork loins.....	15,775
Rumania	—Cooked hams (tins).....	26,726
	—Cooked picnics (tins).....	13,230
	—Cooked pork loins (tins).....	8,600
Switzerland	—Bouillon cubes.....	5,980
	—Soup tablets.....	2,663
	—Gran. bouillon.....	59
Sweden	—Fr. froz. pork sides.....	11,708
Uruguay	—Canned corned beef.....	18,000

CHICAGO PROVISION STOCKS

Stocks of meat and lard on hand in Chicago are reported as of July 1, 1937:

	July 31, 1937.	June 30, 1937.	July 31, 1936.
Pork, bbls.	18,919	17,942	15,210
P. S. lard, lbs.	101,841,427	111,458,061	58,392,394
Other lard, lbs.	4,127,516	4,812,610	5,443,835
D. S. Cl. bellies ¹ ..	14,694,604	14,650,244	11,754,253
D. S. Rib bellies ¹ ..	1,112,043	998,947	1,832,041
Ex. Sh. Cl. sides ¹ ..	1,100	1,800	2,700
D. S. fat backs, lbs.	2,360,214	3,350,085	4,148,193
D. S. Shdres, lbs.	14,452	31,140	86,000
S. P. hams, lbs.	11,826,856	14,629,156	8,785,560
S. P. Sknd. hams, lbs.	24,063,131	28,442,855	14,722,477
S. P. bellies, lbs.	17,782,156	20,077,037	16,026,593
S. P. picnics			
S. P. Boston shdres, lbs.	3,588,921	5,217,714	4,642,644
S. P. shdres, lbs.	11,000	23,000	31,000
Other cut meats, lbs.	6,996,208	8,462,687	7,837,475
Total cut meats, lbs.	82,450,685	97,872,445	70,268,936

¹ Made since Oct. 1, 1936.

Week Ending August 7, 1937

Chicago Provision Markets

FUTURE PRICES

SATURDAY, JULY 31, 1937.

	Open.	High.	Low.	Close.
LARD:				
July ..11.85				11.85
Sept. 12.02½-00	12.02½	11.92½		11.95b
Oct. 12.12½	12.12½	12.02½		12.02½b
Dec. 11.72½-75	11.75	11.62½		11.65-62½
Jan. 11.75		11.65		11.85b
Mar.				11.67½ax
May ..11.65	11.65	11.62½		11.65ax
CLEAR BELLIES:				
July ..17.15	17.30	17.15		16.37½b
Sept.				17.20

MONDAY, AUGUST 2, 1937.

	Open.	High.	Low.	Close.
LARD:				
Sept. 11.90	11.90	11.67½		11.72½-75
Oct. 12.00	12.00	11.75		11.85
Dec. 11.65-67½	11.67½	11.40		11.45-42½
Jan. 11.55	11.55	11.45		11.45
Mar. 11.85	11.85	11.47½		11.50ax
May 11.62½	11.62½	11.45		11.50ax
CLEAR BELLIES:				
Sept. 17.15	17.35	17.05		17.06ax

TUESDAY, AUGUST 3, 1937.

	Open.	High.	Low.	Close.
LARD:				
Sept. 11.75	11.77½	11.50		11.55-50
Oct. 11.85	11.85	11.60		11.62½-60
Dec. 11.40-37½	11.40	11.15		11.17½
Jan. 11.40	11.40	11.20		11.20
Mar. 11.57½	11.40	11.17½		11.17½
May 11.45	11.45	11.20		11.20ax
CLEAR BELLIES:				
Sept. 17.02½	17.02½	17.00		17.00

WEDNESDAY, AUGUST 4, 1937.

	Open.	High.	Low.	Close.
LARD:				
Sept. 11.40-35	11.47½	11.27½		11.40
Oct. 11.50-47½	11.55	11.37½		11.50
Dec. 11.05-00	11.15	10.92½		11.12½ax
Jan. 11.02½-10.97½	11.12½	10.97½		11.12½
Mar. 11.00	11.12½	11.00		11.12½b
May 11.00	11.12½	10.97½		11.12½b
CLEAR BELLIES:				
Sept. 17.00				17.00ax

THURSDAY, AUGUST 5, 1937.

	Open.	High.	Low.	Close.
LARD:				
Sept. 11.67½	11.90	11.52½		11.87½-80
Oct. 11.35-75	12.00	11.35		11.95-12.00
Dec. 11.30-35	11.60	11.30		11.55-57½
Jan. 11.30-40	11.60	11.30		11.57½
Mar. 11.32½	11.60	11.32½		11.57½b
May 11.30-32½	11.60	11.30		11.60-57½
CLEAR BELLIES:				
Sept. 17.05				17.05

FRIDAY, AUGUST 6, 1937.

	Open.	High.	Low.	Close.
LARD:				
Sept. 12.00	12.00	11.77½		11.80-77½
Oct. 12.10	12.10	11.87½		11.87½
Dec. 11.57½	11.57½	11.50		11.52½
Jan. 11.62½	11.62½	11.50		11.50
Mar. 11.60	11.60	11.62½		11.52½ax
May 11.60	11.60	11.50		11.50b
CLEAR BELLIES:				
Sept. 17.05				17.05b

Key: ax, asked; b, bid; n, nominal; —, split.

CANADIAN STORAGE STOCKS

Stocks of meat in Canada:

	July 1, '37.	June 1, '37.	5-yr. July 1. av., lbs.
Beef	10,001,440	11,497,614	9,409,307
Veal	2,862,642	2,651,621	2,135,655
Pork	45,150,841	51,308,196	36,048,935
Mutton & lamb ..	958,351	1,998,318	804,631

WANT A GOOD MAN?

For good experienced men try the "Classified" page of THE NATIONAL PROVISIONER.

CASH PRICES

Based on actual carlot trading Thursday, August 5, 1937.

REGULAR HAMS.

	Green.	*S.P.
8-10	22	22½
10-12	21½	22
12-14	21½	21½
14-16	21½	21½
16-18 Range.....	21½	21½

BOILING HAMS.

	Green.	*S.P.
16-18	20½	19½
18-20	20	19½
20-22	19½	19½
16-20 Range.....	20	19½
16-22 Range.....	20	19½

SKINNED HAMS.

	Green.	*S.P.
10-12	23½	23½
12-14	23½	23½
14-16	22½	22½
16-18	20½	21½
18-20	19½	20½
20-22	19	19½
22-24	17½	18½
24-26	16½	17½
26-30	15½	16½
30- and up.....	15½	15½

PICNICS.

	Green.	*S.P.
4-6	18½	17½
6-8	17	17
8-10	15	15½
10-12	14	14
12-14	14	13½

Short Shank ½c over

BELLIES.

(Square cut seedless)
(S. P. ¼c under D. O.)

	Green.	*D.C.
6-8	23½	23½
8-10	23½	23
10-12	22½	23
12-14	21½	22½
14-16	20½	21½
16-18	19½	19½

*Quotations represent No. 1 new cure.

D.S. BELLIES.

	Clear.	Rib
14-16	17½	17½
16-18	17½	17½
18-20	17½	17½
20-25	17½	17½
25-30	17½	17½
30-35	16½	16½
35-40	16½	16½
40-50	16½	15½

D.S. FAT BACKS.

6-8	14½	14½
8-10	15½	15½
10-12	15½	15½
12-14	15½	15½
14-16	15½	15½
16-18	15½	15½
18-20	15½	15½
20-25	16	16

OTHER D.S. MEATS.

Extra Short Clears.....	35-45	16½n
Extra Short Ribs.....	35-45	16½n
Regular Plates.....	6-8	15½
Clear Plates.....	4-6	14½
Jowl Butts.....		17½
Green Square Jowls.....		16½
Green Rough Jowls.....		16

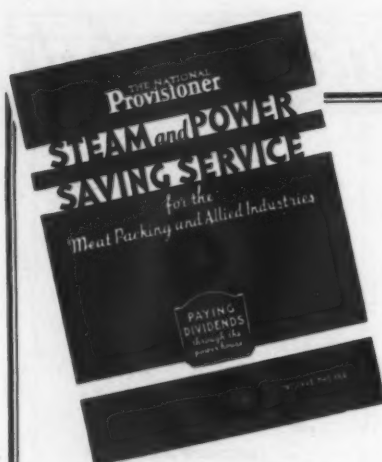
LARD.

Prime Steam, cash.....	12.05ax
Prime Steam, loose.....	12.05
Neutral, in tierces.....	14.50n
Raw Leaf.....	12.50n

CHICAGO PROV. SHIPMENTS

Provision shipments from Chicago for the week ended July 31, 1937, were as follows:

	Week July 31.	Previous Week.	Same Week '36.
Cured meats, lbs.	16,787,000	15,659,000	17,902,000
Fresh meats, lbs.	34,460,000	41,378,000	41,696,000
Lards, lbs.	3,302,000	3,112,000	1,900,000



Are Your
Dividends
Going Up
the
Smokestack
?

Analytical data, engineering information, survey reports, studies of boiler firing methods, and case histories of other packers' experiences contained in this handsome binder full of information specifically relating to the packing plant power house will help you find out. This is the most comprehensive compilation of power plant data for the meat packing industry available anywhere—124 pages of reprinted articles by recognized authorities which have appeared in THE NATIONAL PROVISIONER since April, 1933, and 15 pages of bulletins and surveys make this a reference handbook which every meat packer should have on hand. At only \$1 postpaid you cannot afford not to have it. Order your copy now. Additional reprints of current articles are sent to owners of the binder.

THE NATIONAL PROVISIONER
407 South Dearborn Street, Chicago, Illinois

BROKEN CEMENT FLOORS?



**THEN MAKE
THIS TEST
FREE!**

Use Cleve-O-Cement to patch the most troublesome spot in your plant—the spot that gets the toughest traffic and that ordinarily breaks up after a few days of use. Cleve-O-Cement is guaranteed to give you the hardest, toughest patch—equal in serviceability to the original floor—or it costs you nothing.

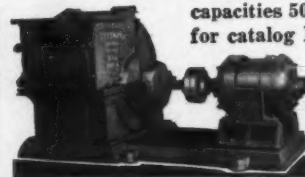
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THE MIDLAND PAINT & VARNISH CO.
1324 MARQUETTE CLEVELAND, OHIO

STEDMAN 2-STAGE GRINDERS

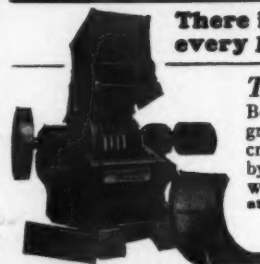
For CRACKLINGS, BONES, DRIED BLOOD
TANKAGE AND OTHER BY-PRODUCTS

Grind cracklings, tankage, bones, etc., to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes—5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 302.



STEDMAN'S
FOUNDRY &
MACHINE WORKS
504 INDIANA AVE.
AURORA, INDIANA U.S.A.

There is a "Williams" Mill for
every By-Product Grinding Job



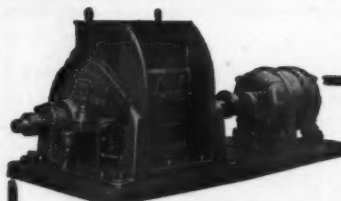
The WILLIAMS "825"

Best suited for grinding of higher grease content material such as greasy cracklings and tankage. Widely used by American Packers and Renderers. Write for Bulletin on complete installations—also of Williams Positive Drive vibrating screens.

**WILLIAMS PATENT CRUSHER
AND PULVERIZER CO.**
2708 North Ninth St., St. Louis, Mo.



WILLIAMS
PATENT CRUSHERS GRINDERS SHREDDERS



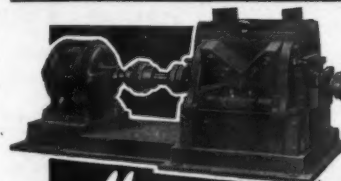
Reduces cooking
time 1/3 to 1/2!

SAVES STEAM, POWER, LABOR

CUTS RENDERING COSTS. — Grinds fats, bones, carcasses, viscera, etc. — all with equal facility. Reduces everything to uniform fineness. Ground product gives up fat and moisture content readily. Low operating cost. Big Savings! Increases melter capacity.

MITTS & MERRILL
Builders of Machinery Since 1884
1001-51 S. Water St., Saginaw, Mich.

THE DIAMOND HOG



More
CAPACITY PER H.P.

Requires less power. Knives set at an angle, cut with a shearing stroke.

Large capacity — overhead gravity feed. Reduces carcasses, bones, viscera, etc., to uniform fineness.

Write for bulletins and prices.

Established 1880

DIAMOND IRON WORKS INC.
MINNEAPOLIS, MINNESOTA, U. S. A.

Tallows and Greases

WEEKLY MARKET REVIEW

TALLOW—A weaker situation was noted in the tallow market at New York the past week. About 1,000,000 lbs. of extra changed hands at 8½¢ delivered, a decline of ¼¢ lb. from the previous week. Weakness in other commodities undoubtedly unsettled some producers of tallow and increased offerings, and fears of cotton oil going into the soap kettle brought about a loosening up of offerings.

Consumers were good buyers for a time, and then adopted a waiting attitude. There were further offerings in the market at 8½¢, and the undertone appeared barely steady at that level. Texas new crop crude cotton oil for August and September shipment were 7¢ and 6½¢ respectively. This spread under tallow, if maintained, would put cottonseed oil into the soap kettle.

At New York special was quoted at 8¢; extra 8½¢ delivered; edible, 8½¢ nominal.

South American No. 1 tallow was offered at New York at 5½¢ c.i.f., and foreign edible at 5½¢ c.i.f. The fact that both grades of South American tallow are quoted at the same prices is due to low stocks of inedible and plentiful offerings of edible. These prices were too high for the New York market.

Tallow futures on the New York Produce Exchange were active and weak, and down 25 to 40 points on commission house selling, credited in part against purchases of cotton oil futures. Turnover in tallow futures since January 1 has been 10,500,000 lbs. During the week, September futures sold at 8.35¢; December, 8.26 to 7.95¢; January, 8.00 to 7.85¢.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, August-September shipment, was quoted at 25s6d up 3d on the week. Australian good mixed at Liverpool was 26s, a gain of 3d for the week.

At Chicago the tallow market was

quiet, with sellers' ideas stronger than buyers' and few offerings in sight. Edible tallow was quoted at 8½¢, fancy 8½¢, prime packers 8½¢@8½¢, special 8@8½¢, No. 1 at 7½¢@8¢.

STEARINE—Market was very steady and unchanged at New York, with further sales at 9½¢ plant. At Chicago, market was moderately active and unchanged, with oleo at 9½¢.

OLEO OIL—Demand was fair and the market was slightly firmer at New York. Extra was quoted at 13@13½¢; prime, 12½@13¢; lower grades, 12@12½¢. At Chicago, market was steady and unchanged, with extra quoted at 12½@12½¢.

(See page 41 for later markets.)

NEATSFOT OIL—Market was routine but steady at New York and without change. Cold test was quoted at 18½¢; extra, 12½¢; extra No. 1, 12½¢; pure, 13½¢; and special, 13½¢.

LARD OIL—Demand was rather quiet, but the market held steadily at New York. No. 1 barrels were quoted at 12½¢; No. 2, 12¢; extra, 13½¢; extra No. 1, 12½@13¢; prime edible, 15½¢; extra winter strained, 13½¢.

GREASES—A rather modest demand for greases, together with some increase in offerings and a weaker tone in tallow and other commodities, served to bring about a lower range. A small business in yellow and house grease was done at New York at 7½¢, a decline of ½¢ for the week. There was further buying interest at that level, but sellers were inclined to hold for 8¢.

At New York, choice white was quoted at 9¢; A white, 8½¢@8½¢; B white, 8½¢; yellow and house, 7½¢@8¢.

At Chicago, the grease market was quiet. Inquiries were slow but sellers not inclined to offer in line with buyers' ideas. Choice white was quoted at 9@9½¢; A white 8½¢@8½¢; B white, 8@8½¢; yellow, 7½¢; brown, 7½¢.

BY-PRODUCTS MARKETS

Chicago, August 5, 1937.

Blood.

Market quiet. South American ground blood quoted \$3.50@3.65, c.i.f. Unit.

Ammonia. Unground \$3.25@3.85

Digester Feed Tankage Materials.

Market quiet to easy. Second quality 6 to 10 ammonia product nominal at \$3.50 & 10¢, basis f.o.b. Chicago.

Unground, 10 to 12% ammonia... \$ @3.50 & 10¢
Unground, 6 to 10%, choice quality 4.00@4.25 & 10¢
Liquid stick @2.75

Packingshouse Feeds.

Prices of packingshouse feeds unchanged, with market very quiet.

Digester tankage meat meal, 60%... \$ @52.50
Meat and bone scraps, 50%..... @52.50
Raw bone meal for feeding..... @45.00

Bone Meals (Fertilizer Grades).

Prices steady, basis f.o.b. Chicago.

Per ton.
Steam, ground, 3 & 50..... \$ @25.50
Steam ground, 2 & 26..... @24.00

Fertilizer Materials.

Market continues quiet and nominal with price basis f.o.b. Chicago.

High grd. tankage, ground, 10@11% am. \$ 3.35@ 2.50 & 10¢
Bone tankage, ungrd., low gr., per ton @22.00
Hoof meal @ 3.55

Gelatin and Glue Stocks.

Market quiet with prices showing some weakness.

Per ton.
Calf trimmings \$ @35.00
Pickled sheep trimmings @37.50
Sineus, pizzles @27.00
Cattle jaws, skulls and knuckles... @35.00
Hide trimmings @25.00
Pig skin scraps and trim, per lb., L.c.I. @ 5½¢

Dry Rendered Tankage.

Market for cracklings easy with first

GEO. H. JACKLE

Broker

Offerings Wanted of:

Tankage, Blood, Bones, Cracklings, Hoofs

405 Lexington Ave.

New York City



FEARN LABORATORIES, INC.

PHONE ARMITAGE 3697
701 N. WESTERN AVE.
CHICAGO, ILL.

FOR MORE DESIRABLE BY-PRODUCTS

Non-Clogging HASHERS

All Steel Constructed

Enables Packers and Renderers to get a more uniform melt—a greater yield—and a more desirable color of Grease. Plus low power costs.



When Modernizing Your Plant—Specify Our BEEF CRACKLING, HOOF, STEAMED BONE GRINDERS—ENTRAIL and PECK HASHERS—SCREENING EQUIPMENT

GRUENDLER

GRUENDLER CRUSHER & PULVERIZER CO.
2916-20 N. Market St., St. Louis, Mo. Offices in Principal Cities

quality product quoted at 80@82½c.
Second quality product 72½@75c.

Hard pressed and expeller unground
per unit protein\$75 @.77½
Soft prod. pork, ac. grease & qual-
ity, ton@65.00
Soft prod. beef, ac. grease & qual-
ity, ton@45.00

Horns, Bones and Hoofs.

House run hoofs and horns nominal
at \$50 per ton delivered. Junk bones
quoted delivered basis.

Per ton.
Horns, according to grade.....\$45.00@75.00
Cattle hoofs@50.00
Junk bones20.00@21.00
(Note—Foregoing prices are for mixed carloads
of unassorted materials indicated above.)

Animal Hair.

No change in this market with April
to October take-off, crude dried, \$45.00
@47.50 per ton, Chicago. Some buying
orders on the market.

Coll and field dried hog hair.....2¼c@ 4¼c
Processed, black winter, per lb.....7½c@10c
Cattle switches, each.....2c @ 2½c

*According to count.

EASTERN FERTILIZER MARKETS

(Special Wire to The National Provisioner.)

New York, August 4, 1937.

The new nitrate of soda prices were
announced this week and importers
raised prices 50c to \$1.00 per ton. Buy-
ers bought very heavily, as many think
a further advance may be in prospect
later on.

Tankage and blood were quiet this
week and very little trading was re-
ported. However, offerings were not
very plentiful and South American
tankage was offered around \$3.80 and
10c, and blood was reported sold at
\$3.65.

Good-sized quantities of fish were re-
ported caught by fishermen but the
price held firm at \$4.00 and 10c, f.o.b.
Chesapeake Bay points.

Japanese sardine meal was a little
firmer in price, due to the difficulty of
obtaining freight space.

TALLOW AND GREASES

(Loose, basis Chicago.)

Per lb.
Edible tallow@ 8½
Prime packers tallow.....8¼@ 8½
No. 1 tallow, 10% f.f.a.....7½@ 8
Special tallow8 @ 8¼
Choice white grease.....9 @ 9¼
A-White grease, 4% acid.....8¼@ 8½
B-White grease, maximum 5% acid...8 @ 8¼
Yellow grease, 16-20 f.f.a.....@ 7½
Brown grease, 40 f.f.a.....@ 7½

ANIMAL OILS

(Basis Chicago.)

Per lb.
Prime edible14½
Prime inedible13½
Headlight13½
Prime W. S.13
Extra W. S.12½
Extra lard oil12½
Extra No. 112
No. 1 lard11½
No. 2 lard11½
Acidless tallow11
20° neatfoot17½
Pure neatfoot12½
Spec. neatfoot12½
Extra neatfoot12½
No. 1 neatfoot12

FERTILIZER MATERIALS

BAIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton,
basis ex vessel Atlantic ports.....\$ 27.50
Ammonium sulphate, double bags, per
100 lbs. f.a.s. New York.....nominal
Blood, dried, 16% per unit.....@ 3.50
Fish scrap, dried, 11% ammonia, 10%
B. P. L., f.o.b. fish factory.....4.00 @ 10c
Fish meal, foreign, 11¼% ammonia,
10% B. P. L. c.i.f. spot.....@49.50
Aug. shipment@48.00
Fish scrap, acidulated, 7% ammonia,
3% A.P.A. f.o.b. fish factories.....8.10 @ 50c
Soda nitrate, per net ton: bulk, Au-
gust-June@27.00
in 200-lb. bags, July@28.30
in 100-lb. bags, July@29.00
Tankage, ground, 10% ammonia, 15%
B. P. L. bulk.....3.60 @ 10c
Tankage, unground, 10-12% ammonia,
15% B. P. L. bulk.....8.00 @ 10c

Phosphates.

Foreign bone meal, steamed, 3 and 50
bags, per ton, c.i.f.@26.50
Bone meal, raw, 4¼% and 50%, in
bags, per ton, c.i.f.@34.00
Superphosphate, bulk, f.o.b. Balti-
more, per ton, 16% fat.....@ 8.50

Dry Rendered Tankage.

50% unground@ .85
60% unground@ .80

COTTON OIL TRADING

COTTONSEED OIL—Valley and
Southeast crude were quoted on August
4 at 7.25c nom.; Texas, 7½c nom.;
Dallas, 7.25c nom.

Thursday, July 29, 1937.

Sales.	Range—		Closing—	
	High.	Low.	Bid.	Asked.
Aug.			875	a nom
Sept. . 32	886	875	877	a 75tr
Oct. . 18	881	872	872	a trad
Nov.			871	a nom
Dec. . 22	880	872	872	a trad
Jan. . 6	883	873	873	a trad
Feb.			870	a nom
Mar. . 3	885	878	875	a 878

Friday, July 30, 1937.

Aug.			860	a nom
Sept. . 60	875	854	863	a 865
Oct. . 42	871	851	860	a 862
Nov.			860	a nom
Dec. . 68	869	853	861	a trad
Jan. . 59	871	856	863	a trad
Feb.			862	a nom
Mar. . 7	875	861	864	a 867

Saturday, July 31, 1937.

Aug.			855	a nom
Sept. . 8	860	857	857	a trad
Oct. . 1	854	854	853	a 855
Nov.			853	a nom
Dec. . 18	859	853	854	a trad
Jan. . 5	858	855	856	a 55tr
Feb.			855	a nom
Mar. . 3	860	860	857	a 859

Monday, August 2, 1937.

Aug.			840	a bid
Sept. . 60	850	841	841	a 42tr
Oct. . 19	843	835	835	a trad
Nov.			834	a bid
Dec. . 62	846	833	835	a trad
Jan. . 36	850	836	836	a trad
Feb.			835	a nom
Mar. . 28	850	837	836	a 838

Tuesday, August 3, 1937.

Aug.			825	a nom
Sept. . 69	847	826	827	a 26tr
Oct. . 22	845	820	820	a trad
Nov.			818	a bid
Dec. . 53	840	818	818	a trad
Jan. . 7	835	819	819	a trad
Feb.			820	a nom
Mar. . 31	837	823	823	a trad

Wednesday, August 4, 1937.

Aug.			830	a bid
Sept. . 13	835	820	834	a 837
Oct. . 38	827	811	827	a trad
Nov.			826	a bid
Dec. . 54	827	811	827	a 26tr
Jan. . 26	820	813	828	a trad
Feb.			828	a nom
Mar. . 42	831	813	831	a 833

Thursday, August 5, 1937

Sept.	850	843	843	a
Oct.	846	829	836	a
Dec.	846	830	836	a trad
Jan.	845	834	834	a trad
Mar.	850	834	835	a trad

(See page 41 for later markets.)

PORK FOR PUERTO RICO

(Continued from page 13.)

sales are quite small—only about half
a million pounds annually—and are
confined mostly to the larger cities.
Cured hams and shoulders make up
nearly one-fourth the total meat pur-
chases and pickled fat backs and bellies
sell widely. Demand for dry salt pork is
limited. Smoked picnics are popular,
but seldom are sold by the piece. Like
other meat products, they are sold in
slices, a few cents worth at a time.

Better Prospects Ahead

Outside the larger cities, the buying
power of the people is quite low. The
percentage of unemployed is rather
high, and daily wages for those em-
ployed average well under \$1.00 per
day. Consequently the cheaper meats
and economical grades of lard are most
in demand. During the last ten years,
however, the Puerto Rican people have
purchased 308,000,000 lbs. of meat from
the United States, of which about 213-
000,000 pounds were pork. The ten-
year lard purchases total approximately
200,000,000 pounds. The combined value
of meat and lard purchases exceeded
\$53,000,000.

Packers' agents in San Juan are
optimistic about the outlook for 1937,
in view of generally improved business
conditions on the island and the an-
nouncement of higher wages in the
sugar industry which provides the bulk
of the Island's income.

Medical authorities in Puerto Rico
emphasize the fact that one of the
Island's greatest needs is for a more
adequate amount of protein in the aver-
age diet, and it is safe to assume that
any future improvement in the income
of Puerto Ricans will be reflected in in-
creased purchases of meats and other
foods rich in proteins.

See Classified page for good men.

Bid.	Asked.
875 a nom	
877 a 75tr	
872 a trad	
871 a nom	
872 a trad	
873 a trad	
870 a nom	
875 a 87s	

860 a nom	
863 a 86s	
860 a 862	
860 a nom	
861 a trad	
863 a trad	
862 a nom	
864 a 867	

855 a nom	
857 a trad	
853 a 85s	
853 a nom	
854 a trad	
856 a 55tr	
855 a nom	
857 a 869	

840 a bid	
841 a 42tr	
835 a trad	
834 a bid	
835 a trad	
836 a trad	
835 a nom	
836 a 83s	

825 a nom	
827 a 26tr	
820 a trad	
818 a bid	
818 a trad	
819 a trad	
820 a nom	
823 a trad	

830 a bid	
834 a 837	
827 a trad	
826 a bid	
827 a 26tr	
828 a trad	
828 a nom	
831 a 833	

843 a	
836 a	
836 a trad	
834 a trad	
835 a trad	

Vegetable Oils

WEEKLY MARKET REVIEW

COTTONSEED oil futures market continued of liquidation under pressure the past week. Selling was inspired by the favorable new crop cotton and corn outlook, and again established new season's lows. Selling was more general, however, as a result of a sharp break in lard futures, and was influenced somewhat by a lower trend in new crop crude oil.

Oil prices, after showing a decline of about 100 points the past two weeks, finally displayed more resistance to pressure and recovered moderately from the extreme lows. The market showed signs of having been pretty thoroughly liquidated, and thereby technically strengthened. There was nothing particularly constructive in the news, but short covering in volume developed when locals took hold in anticipation of a natural rally of fair size. A good part of the covering was credited to the South, particularly Texas accounts.

The oil market came pretty close to the 8c level on the declines. Texas August crude was 7c and September shipment 6½c sales, new lows for the season. Whether or not these levels discount the prospective supply and demand situation in oil and its chief competitor lard remains to be seen, but a majority in the trade were of the impression that at least a good part of the bearishness of the situation is now behind the market.

Large Crop Forecast

Cotton crop estimates continued around the 15,000,000 bale mark. Average guess of Cotton Exchange members was for a crop of 15,082,000 bales. There are still several weeks of the critical growing periods ahead of the crop, however, and weather conditions are now scanned carefully from day to day.

A feature that had sympathetic influence in oil was the agitation of southern senators to have the Government renew 12c cotton crop loans. President Roosevelt, however, is against any crop loans unless such loans are accompanied by crop control. As a result, there was more or less uncertainty as to what Congress might do in this direction before it adjourns.

Corn crop outlook remains excellent. Private experts placed the corn outlook on August 1, at 2,771,000,000 bu., compared with the Government estimate of 2,572,000,000 bu. a month ago. Yield last year was 1,529,000,000 bu. when the crop was a partial failure. The 1928-32 average is 2,555,000,000 bu.

Cash Demand Moderate

Cash oil demand was rather moderate during the week, and shortening trade was slow. Declining prices made for a situation where consumers were inclined to operate on stocks on hand as far as possible. The shortening price was reported maintained, and the large discount for oil under lard placed shortening in a favorable competing position. The recent drastic declines in oil prices, it is contended, will serve to cut down importations of foreign cottonseed oil.

COCOANUT OIL—There was little interest in spot oil at New York at 6c; offerings were scarce. Prices were unchanged, in the shipment market. New York was quoted at 5½c; Pacific Coast, around 4½c.

CORN OIL—Mill offerings continue light, but trade reports were that 7½c New York might be done.

SOYA BEAN OIL—Demand was slow and market weaker, owing to the slump in bean prices. At New York, nearby old crop was offered at 7c, and new crop was quoted at 6½c and possibly lower on bids.

PALM OIL—Consuming demand was rather quiet, but market was tight. Europe was buying. At New York, spot Nigre was nominal; shipment Nigre, 5c; 12½%, 5½c; 20%, 5.10c; Sumatra oil for 1937, 5c; for 1938, 4½c.

PALM KERNEL OIL—Bulk oil at New York was offered at 5.45@5.70c c.i.f.

OLIVE OIL—At New York, old crop supplies were quoted at 11½c and new crop at 10½c. There appeared to be very little consumer interest.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., August 5, 1937.—Cotton oil futures were down nearly one half cent pound this week, caused by speculative selling on continued favorable crop news until yesterday, when adverse reports began to circulate. Upturns occurred, both yesterday and today, with increasing inquiry for old crop bleachable and new crop crude, with little of either offering and prices tending higher. Aside from an occasional reversal on crop estimates, prospects favor firm to active markets for next sixty days, for spot and nearby oil, with fair advances. Japanese-Chinese troubles may slow down Oriental imports of fats and oils materially.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Texas, July 29, 1937.—Forty-three per cent cottonseed cake and meal, Dallas basis, for prompt interstate shipment, \$26.00. Prime cottonseed oil 7½c for immediate shipment, 6½c, September forward.

PEANUT OIL—Nominal conditions prevailed in New York in the absence of new crop offerings. Weakness in cotton oil commanded considerable attention in peanut oil quarters.

OILS USED IN MARGARINE

Margarine production during the first 6 months of 1937 totaled 188,622,621 lbs., compared with 192,904,331 lbs. in the first half of 1936. In the first half of the current year fats and oils used totaled 156,140,842 lbs., compared with 159,966,249 lbs. in the same period a year ago. Total ingredients used in each period were as follows:

	First half 1937, lbs.	First half 1936, lbs.
Babassu oil	10,644,635	9,669,649
Coconut oil	31,301,665	80,391,066
Color	861	1,306
Corn oil	887,287	798,585
Cottonseed oil	79,613,118	50,701,367
Derivative of glycerine....	576,694	531,390
Lecithin	14,710	9,948
Milk	34,636,110	28,651,352
Neutral lard	965,454	1,153,011
Oleo oil	7,766,225	8,067,825
Oleo stearine	1,538,263	1,836,622
Oleo stock	823,870	927,285
Ouricury	45
Palm oil	953,117	747,370
Palm kernel oil.....	4,326,909	637,672
Peanut oil	1,634,377	2,041,507
Rapeseed oil	8,786
Salt	8,192,822	10,078,784
Sesame oil	1,144	35,649
Soda (benzoate of).....	79,179	84,907
Soya bean oil.....	15,068,928	2,513,002
Sunflower seed oil.....	4,515
	199,049,814	208,782,688

HOME FATS IN MARGARINE

There was a marked shift from imported to domestic oils in margarine manufacture during the first 5 months of 1937, compared with the corresponding period in 1936, according to the monthly review of the fats and oils situation by the U. S. Bureau of Agricultural Economics. Margarine production in the United States totaled 160,678,000 lbs. during the first 5 months of 1937, a decrease of 4 per cent from the 167,070,000 lbs. produced in the like period last year. Shift in type of oils used is shown in the following table:

	Jan.-May, 1936.	Jan.-May, 1937.
FAT OR OIL.	Pct.	Pct.
Animal	7	7
Oils normally produced domestically	35	64
Oils never produced domestically	58	29
Total	100	100

Hides and Skins

WEEKLY MARKET REVIEW

Chicago

PACKER HIDES.—Steady prices were paid this week in the packer hide market, with a moderate movement totalling 37,500 hides so far, and confined to branded steers and heavy and light native cows. The market appears firm at these levels for the descriptions involved but buying by tanners has been confined mostly to nearby requirements and packers have not yet obtained their asking price of 20c on native steers in this market, although this figure was paid previous week in the East.

Cattle receipts at the seven western markets for the first four days this week were 146,000 head, as compared with 114,000 previous week, but still considerably below the figure of 196,000 for same period a year ago.

Re-sale offerings of both steers and cows, which had been moving in a very liberal way during the past couple weeks from speculators' hands, appear to have dried up considerably. While upper leather tanners have not shown any great activity recently, packers' holdings of earlier dating hides are now very moderate as compared with a month or so back and they are relying on continued light cattle receipts to maintain prices on the better quality current take-off hides. Exchange operators, having disposed of a great quantity of earlier take-off hides, are also now in a position to replace their holdings from current summer quality.

Shoe production for June was 34,240,868 pairs as against 35,303,921 for May, showing a moderate seasonal decline, but still far above the 29,370,504 pairs produced in June 1936. Production for first six months this year was 231,906,465 pairs, or 19.4% over the 194,266,675 produced during same period of 1926.

Production of native steers is very light and bids of 19½c declined for Julys, packers still asking 20c. Extreme light native steers are 17½c last paid and bid and 18c asked.

Total of 4,800 July-Aug. heavy Texas steers sold at 19½c, steady price, and this figure last paid for butt branded steers. Colorados last sold at 19c for Julys. About 5,500 July light Texas steers were reported at 18c, steady price.

Two packers sold 4,900 June-July heavy native cows at 18½c, steady; production light and wanted by specialty leather tanners. One packer sold 5,300 July light native cows at 17½c, steady; another moved 17,000 light cows at 17½c for Julys and 17c for May-June take-off. Branded cows last sold at 17½c for Julys, previous week.

Native bulls are offered at 15c, with intimations that 14½c would be paid for Julys.

LATER: One packer sold 1,000 June-July native steers at 19½c, the bid price; another packer sold 2,000 July native steers at 19½c, 2,700 June-July extreme light native steers at 17½c and 1,000 July butt branded steers at 19½c steady. Another Indiana packer sold 2,700 July washed light native cows at 17½c, usual ¼c premium for washed hides.

OUTSIDE SMALL PACKER HIDES.—Choice lots of outside small packer July hides have been reported up to 16c, selected, Chicago freight, with around 15½c for less desirable lots, brands ½c less; interest not as keen this week. Chicago take-off nominal at 16½c @ 16½c.

PACIFIC COAST.—At the close of last week, Pacific Coast packers sold about 40,000 July hides at 17½c for steers and 16c for cows, flat, f.o.b. shipping points, or ½c over bids of previous week.

FOREIGN WET SALTED HIDES.—Trading previous week reduced South American stocks considerably. Late mid-week, 5,000 Swift Rosario steers sold to Europe equal to 17½c, c.i.f. New York, as against 105 pesos or 17c paid previous week, these running heavier. Europe also bought 3,000 Sansinena cows at 97 pesos or 15½c, about ¼c advance. One lot of 2,000 frigorifico light steers sold earlier at 16½c, steady.

COUNTRY HIDES.—It seems to be rather difficult to sell country hides and also to buy them, and trading has been restricted, with quotations still more or less nominal. All-weights could be sold at 13c, untrimmed, selected, delivered Chicago, and dealers generally give this as their paying limited based on prices obtainable for tanner selections, but up to 13½c usually asked; production now very light. Heavy steers and cows nominal at 12¼@12½c trimmed. Buff weights reported available at 13¼@13½c trimmed. Extremes quoted usually 15c, trimmed, selected basis. Bulls listed 10¼@11c; glues around 10½c flat. All-weight branded hides around 11½@11½c flat.

CALFSKINS.—Packers are offering July calfskins at 28c for northern heavies 9½/15 lb., 27c for River point heavies, and 25c for lights under 9½ lb., or a cent over prices paid for June calf, with market quiet so far. One packer sold 3,500 June northern heavies early in week at 27c, a steady price.

Chicago city calfskins last sold at 19½c for 8/10 lb. and 22½c for 10/15 lb., late previous week; market quiet but rumors late this week of trading on the heavy end at steady price. Outside cities, 8/15 lb., quoted around 21c; mixed cities and countries 18@19c; straight countries 16½@17c flat. Chicago city light calf and deacons last sold at \$1.40.

KIPSKINS.—Packers moved their

July kipskins this week at 3@3½c advance over Junes. One packer sold 10,000 Julys and another packer 7,500, at 20½c for northern natives, 19½c for northern over-weights, southern a cent less, and brands at 18c. Another packer sold 15,000 July natives at 20½c for northern and 19½c for southern; also 1,500 southern over-weights at 18½c, and 5,000 brands 18c. Fourth packer sold 6,800 July northern natives at 20½c and booked southern natives and over-weights, also brands. Later two packers each sold 900 northern over-weights at 19½c, steady.

As previously reported, car Chicago city kipskins sold late last week at 18c; none offered but collectors talking at least a cent higher, in line with packer market. Outside cities around 18c nom.; mixed cities and countries 16@17c; straight countries around 15@15½c flat.

Packers offering July regular slunks at \$1.20, with Junes sold a month back at \$1.05.

HORSEHIDES.—Trading in horsehides has been rather slow and choice city renderers with full manes and tails quoted \$5.35@5.50, selected, f.o.b. nearby good sections; ordinary trimmed renderers \$5.00@5.20, del'd Chgo., according to section; mixed city and country lots \$4.50@4.75, Chgo.

SHEEPSKINS.—Dry pelts now in light supply and quoted nominally 26@27c per lb., del'd Chgo. Packer shearing season well over, with market usually quoted nominally around \$1.20 for No. 1's, \$1.10 for No. 2's and 80c for No. 3's; however, one packer reports moving one car for spot delivery and another car to clean up, at \$1.35, \$1.15 and 85c, with difference in grading accounting for variation in price. Pickled skins were well sold earlier at \$7.75@8.00 per doz. for July skins, with offerings variously held now at \$8.00@8.50 according to sellers. Packer spring lamb pelts quoted \$2.05 per cwt. live lamb, averaging around 72 lb.; a western packer is credited with moving 30,000 July pelts this basis, with earlier sales of June-July at \$1.75@1.85 per cwt.

New York

PACKER HIDES.—Last trading in New York market was at 20c for July native steers, 19½c for butt brands and 19c for Colorados, two packers having moved their July production that basis previous week. Other packers still hold Julys, and one holds April forward.

CALFSKINS.—Market steady to a shade firmer. Collectors sold 1,500 of the 5-7's at \$1.70, or 5c up; 4-5's last sold at \$1.35, 7-9's at \$2.25 and 9-12's at \$3.25. Packers sold 2,200 of 5-7's at \$1.90, or steady price, and last sold 7-9's at \$2.50, 9-12's at \$3.50 and 12/17 veal kips at \$3.95.

If you want a position or a packing-house, look for it on the "Classified" page of THE NATIONAL PROVISIONER.

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N. Y. HIDE FUTURE MARKETS

Saturday, July 31, 1937—No session.

Monday, August 2, 1937—Close: Sept. 17.02 n; Dec. 17.44 sale; Mar. 17.79 n; June 18.10 n; sales 103 lots. Closing 5@8 lower.

Tuesday, August 3, 1937—Close: Sept. 16.99@17.04; Dec. 17.41@17.43; Mar. 17.76@17.83; June 18.07 n; sales 37 lots. Closing 3 lower.

Wednesday, August 4, 1937—Close: Sept. 17.00 sale; Dec. 17.40@17.41 sales; Mar. 17.76 n; June 18.12@18.15; sales 54 lots. Closing 1 lower to 5 higher.

Thursday, August 5, 1937—Close: Sept. 16.95 sale; Dec. 17.32@17.34; Mar. 17.69 n; June 18.04 n; sales 77 lots. Closing 5@8 lower.

Friday, Aug. 6, 1937—Close: Sept. 17.56@16.80; Dec. 17.20 sale; Mar. 17.55@17.60; June 17.88 n; sales 99 lots. Closing 12 to 19 lower.

CHICAGO HIDE QUOTATIONS

Quotations on hides at Chicago for week ended Aug. 6, 1937, with comparisons:

PACKER HIDES.			
	Week ended Aug. 6.	Prev. week.	Cor. week, 1936.
Spr. nat.			
strs.	@20n	@20n	13 @13½n
Hvy. nat.			
strs.	@19½	@20	@13
Hvy. Tex.			
strs.	@19½	@19½	@13
Hvy. butt brand'd			
strs.	@19½	@19½n	@13
Hvy. Col.			
strs.	@19	@19	@12½
Ex-light Tex.			
strs.	@17½	@17½	@11
Brand'd cows..	@17½	@17½	@11
Hvy. nat.			
cows	@18½	@18½	@11½b
Lt. nat. cows..	@17½	@17½	@11b
Nat. bulls....	@14½	@14½	@9
Brand'd bulls..	@14½	@14½	@8
Calfskins	@24	@24	@21½
Kips, nat....	@20½	@20½	@15
Kips, ov-wt....	@19½	@19½	@14
Kips, brand'd..	@18	@18	@12½
Slunks, reg....	1.05@1.15	@1.05	@1.05
Slunks, hris..	@45	@45	@40

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND OUTSIDE SMALL PACKERS.			
Nat. all-wts..	15½@16½	15½@16½	9½@10½
Branded	15½@16	15 @16	9 @10
Nat. bulls....	12½@13	12½@13	7½@8
Brand'd bulls..	11½@12	11½@12	6½@7
Calfskins	19½@22½	19½@22½	17 @18
Kips	@15	@15	@13½
Slunks, reg....	90 @95n	90 @95n	80 @80n
Slunks, hris..	35 @40n	35 @40n	20 @25n

COUNTRY HIDES.			
Hvy. steers..	12½@12½	@12½n	7½@8n
Hvy. cows....	12½@12½	@12½n	7½@8n
Butts	13½@13½	13½@14	8½@8½
Extremes	@15	15 @15½	9½@9½
Bulls	@11	10½@10½	6 @6½
Calfskins	16½@17	16½@17	12 @12½
Kips	@15½	14 @14½	10½@11
Light calf....	90 @1.10n	90 @1.10n	80 @95n
Deacons	90 @1.10n	90 @1.10n	80 @95n
Slunks, reg....	70 @90n	70 @90n	60 @75n
Slunks, hris..	15 @25n	15 @25n	10 @15n
Horsehides ..	4.50@5.50	4.50@5.50	3.10@3.75

SHEEPSKINS.			
Prk. lambs..			
Sm. prk.			
lambs			
Prk. shearings	1.20@1.35	1.20@1.30	1.05@1.15
Dry pelts....	26 @27	23 @24	18 @18½

HULL OIL MARKETS

Hull, England, August 4, 1937.—Refined oil, 29s 6d. Egyptian Crude cottonseed oil, 26s 6d.

Week Ending August 7, 1937

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSINGS

Provisions

Hog products were easier latter part of week under profit taking, packers selling but cash trade good. Hog receipts light. Top hogs at Chicago \$13.75 for best levels since 1926.

Cottonseed Oil

Cotton oil easier, with lard and cotton. With less favorable prospects for cotton crop loan there was scattered realizing and hedging. Cash oil trade moderate. Texas cottonseed \$24.00 per ton. Texas, September crude 7c; August 7½c sales.

Quotations on bleachable cottonseed oil at close of market on Friday were: Sept. 8.35@8.38; Oct. 8.28 sale; Nov. 8.26 b; Dec. 8.30 sale; Jan. 8.32 sale; Mar. 8.35 sale. Tone barely steady. Sales 104 lots.

Tallow

Tallow, extra 8½c lb. f.o.b.

Stearine

Stearine, 9½c.

Friday's Lard Markets

New York, Aug. 6, 1937.—Prices are for export. Lard, prime Western, \$12.45 @12.55; middle Western, \$12.45@12.55; city, 12c; refined Continent 13½c; South American, 13½c; Brazil kegs, 13½c; compound, 12½c in carlots.

BRITISH PROVISION MARKETS

(Special Cable to The National Provisioner.)

Liverpool, August 5, 1937.—General provision market firm; good demand for A. C. hams; no demand for pure lard.

Friday's prices were: Hams, American cut, 108s; hams, long cut, unquoted; Liverpool shoulders, square, unquoted; picnics, unquoted; short backs, unquoted; bellies, English, 83s; Wiltshires, unquoted; Cumberlands, 69s; Canadian Wiltshires, 98s; Canadian Cumberlands, 81s; spot lard, 66s.

LIVERPOOL PROVISION PRICES

Prices of first quality product at Liverpool for the week of July 21, 1937, with comparisons, were as follows:

	July 21, 1937.	July 14, 1937.	July 22, 1936.
American green bellies..	\$18.15	\$17.96	\$16.71
Danish Wiltshire sides..	21.48	20.36	21.09
Canadian green sides....	19.93	18.44	18.73
American short cut green hams	23.80	23.80	22.02
American refined lard...	15.11	14.97	12.89

TALLOW FUTURE TRADING

Tallow transactions at New York:

SATURDAY, JULY 31, 1937.			
	High.	Low.	Close.
August			8.00n
September			8.00n
October	8.05	8.05	8.05t
November			8.00n
December	7.97	7.97	7.98b
January	8.00	8.00	8.00t

MONDAY, AUGUST 2, 1937.			
August			8.00n
September			8.00@8.20
October			7.95@8.05
November			7.95n
December			7.90@8.00
January			7.85@7.95

TUESDAY, AUGUST 3, 1937.			
August			8.20n
September			8.00@8.25
October	8.00	8.00	8.00@8.05
November			7.90n
December			7.85@7.90
January	7.85	7.85	7.75@7.90

WEDNESDAY, AUGUST 4, 1937.			
August			8.00n
September			7.80@8.15
October			7.80@8.05
November			7.80n
December	7.75	7.75	7.75@7.85
Jan.			7.80@7.85

THURSDAY, AUGUST 5, 1937.			
August			8.00n
September			7.90@8.25
October			7.90@8.25
November			7.80n
December	7.95	7.95	7.90@8.00
January	8.00	8.00	7.92@8.00

FRIDAY, AUGUST 6, 1937.			
September			7.90@8.20
December			7.85@8.00

Key: n, nominal; b, bid; t, traded.

LIVERPOOL PROVISION STOCKS

Provision stocks on hand Aug. 1, 1937, as estimated by Liverpool Trade Association:

	Aug. 1, 1937.	July 1, 1937.	Aug. 1, 1936.
Bacon, lbs.	25,424	46,032	82,320
Ham, lbs.	209,552	408,912	1,944,544
Shoulders, lbs.	560	19,040
Butter, cwt.*	9,700	10,355	19,604
Cheese, cwt.*	15,141	10,831	20,984
Lard, steam (U. S.) tons	69	76	..
Lard, steam (Canada) tons	15	22	20
Lard, steam (Argentina) tons	2	11	29
Lard, refined (U. S.) tons	643	585	999
Lard, refined (Canada) tons	68	119	37
Lard, refined (Can. & So. Amer.) tons.....	15	17	29

* (Ton of 2,240 lbs., cwt., 112 lbs.)

ARGENTINE BEEF EXPORTS

Cable reports of Argentine exports of beef this week up to Aug. 6, 1937: To the United Kingdom, 109,763 quarters; to the Continent, 12,003. Last week to United Kingdom, 49,962 quarters; to the Continent, 16,779.

MEAT AND LARD EXPORTS

Exports of bacon and lard through port of New York during week ended Aug. 6, 1937 totaled 10,000 pounds of bacon and 80,250 lbs. of lard.

Live Stock Markets

WEEKLY REVIEW

LIVESTOCK COSTS at Record Heights

HIGH price levels for livestock prevailed during July, most kinds being highest in recent years and all kinds well above the 5-year-average. At Chicago average price for steers showed a gain of 77.7 per cent, hogs 77.8 per cent and lambs 39.8 per cent over the 1932-36 average, as the Chicago Daily Drovers Journal points out.

Average price of steers rose to \$13.95, which was the highest for any month since August, 1929, the average being exceeded only twice in July in 17 years. A year ago the steer average was \$8.15 and the 5-year average was \$7.85.

Hog average at \$11.65 was the highest for any month since September, 1928, and was the highest for July since 1926.

A year ago the average price of hogs was \$9.70 and the 5-year average for July was \$6.55.

Although relatively lower than other classes of livestock, lambs sold higher than in recent years, the average at \$10.70 being the lowest since February, 1937, but the highest for July since 1929. A year ago the lamb average was \$9.45 and the 5-year average was \$7.65.

These high prices were accounted for in large measure by shortage in supplies, cattle receipts at Chicago being the lowest for any month since November, 1914, and the smallest at Chicago for July since 1880. Combined receipts of all classes of livestock were the smallest of record for July.

RECEIPTS AT CHIEF CENTERS

Week ended July 31, 1937:

At 20 markets:	Cattle.	Hogs.	Sheep.
Week ended July 31.....	187,000	189,000	235,000
Previous week	171,000	200,000	241,000
1936	278,000	336,000	300,000
1935	158,000	192,000	280,000
1934	487,000	423,000	308,000

At 11 markets:

	Cattle.	Hogs.	Sheep.
Week ended July 31.....	128,000	114,000	133,000
Previous week	107,000	126,000	119,000
1936	212,000	233,000	160,000
1935	111,000	138,000	106,000
1934	377,000	277,000	148,000
1933	155,000	340,000	192,000
1932	123,000	306,000	210,000

At 7 markets:

	Cattle.	Hogs.	Sheep.
Week ended July 31.....	128,000	114,000	133,000
Previous week	107,000	126,000	119,000
1936	212,000	233,000	160,000
1935	111,000	138,000	106,000
1934	377,000	277,000	148,000
1933	155,000	340,000	192,000
1932	123,000	306,000	210,000

CORN BELT DIRECT TRADING

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Aug. 5, 1937—At 20 concentration points and 10 packing plants in Iowa and Minnesota, very limited receipts were responsible for substantial price improvement. Receipts expected to continue fully as light as at present for some weeks. Compared with last week's close, present prices of butcher hogs are 45-50c higher, packing sows 50@55c higher, spots up 65c. Current prices, good to choice 200 lb. to mostly 250 lb. hogs, \$12.60@12.80, spots \$12.90 at concentration yards and \$12.80@12.95 with practical top \$13.00 at packing plants; good to choice 180 to 200 lb. hogs \$12.60@12.85; 250-270 lb., \$12.55@12.75; 270 to 290 lb., \$12.40@12.65; 290 to 350 lb., \$11.85@12.40; medium to good 160 to 180 lb., \$11.70@12.35 and comparable light lights \$10.75@11.70. Bulk packing sows, 425 lbs. down, \$10.85@11.25, mostly \$11.15 up on good light weights, few

\$11.35 at plants, heavy sows down to \$10.60 or below.

Receipts week ended Aug. 5, 1937.

	This week.	Last week.
Friday, July 30.....	6,400	11,100
Saturday, July 31.....	6,800	14,000
Monday, August 2.....	14,600	24,600
Tuesday, August 3.....	8,000	8,100
Wednesday, August 4.....	9,400	6,800
Thursday, August 5.....	6,900	6,700

U. S. INSPECTED HOG KILL

At 8 points for the week ended July 30, 1937:

	Week ended July 30.	Prev. week.	Cor. week, 1936.
Chicago	48,579	46,541	69,722
Kansas City, Kansas.....	8,777	9,569	33,235
Omaha	8,109	10,528	33,633
St. Louis & East St. Louis.....	26,941	24,454	49,204
Sioux City	6,839	8,372	23,815
St. Joseph	3,177	4,179	13,041
St. Paul	14,393	16,990	22,003
N. Y., Newark and J. O.	23,353	21,219	29,594
Total	140,168	141,852	285,247

NEW YORK LIVE STOCK

Receipts week of July 31, 1937:

	Cattle.	Calves.	Hogs.	Sheep.
Jersey City.....	4,060	9,515	3,723	32,640
Central Union.....	2,008	1,868	25,485
New York.....	470	3,753	8,948	3,384
Total	6,538	15,136	12,671	61,504
Last week.....	3,723	11,987	12,136	31,139
Two weeks ago.....	4,067	13,949	12,302	42,773

CANADIAN INSPECTED KILL

	June, 1937.	6 mos., 1937.	6 mos., 1936.
Cattle	96,526	393,310	392,811
Calves	82,443	367,770	313,890
Hogs	293,541	2,021,680	1,594,894
Sheep	44,064	234,450	244,033

LOSSES FROM BRUISES

Are your men posted on the abuses that cost money in handling live hogs? Have them read chapter 1 of "PORK PACKING," The National Provisioner's pork plant book.



A BULL'S EYE
IN ALL LIVESTOCK
CENTERS

KENNETT-MURRAY
Livestock Buying Service

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Dayton, Ohio
Omaha, Neb.
La Fayette, Ind.
Sioux City, Iowa

Cincinnati, Ohio
Louisville, Ky.
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RIGHT NOW!
All the grass-fed cattle
you want - all grades!

Wire-Telephone-Write
FEAMAN & NOLAN
Livestock Order Buyers
Exchange Bldg., Stockyards, Kansas City, Mo.
Telephone: Victor 1075
Bonded Members of Live Stock Exchange

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER show the number of livestock slaughtered at 16 centers for the week ended July 31, 1937.

CATTLE.

	Week ended July 31.	Prev. week.	Cor. week, 1936.
Chicago	22,680	18,928	35,413
Kansas City	23,884	20,226	30,165
Omaha	12,662	11,056	25,811
East St. Louis	17,493	15,787	22,554
St. Joseph	5,354	4,352	8,989
Sioux City	4,872	3,027	14,846
Wichita	3,813	3,236	3,517
Fort Worth	6,924
Philadelphia	1,763	1,901	1,939
Indianapolis	1,792	1,320	2,452
New York & Jersey City	8,079	6,855	9,497
Oklahoma City	9,901	7,872	10,610
Cincinnati	3,580	2,829	4,380
Denver	3,552	4,509	4,134
St. Paul	10,182	8,614	12,987
Milwaukee	8,691	8,048	9,398
Total	133,258	119,374	197,022
*Cattle and calves.			

HOGS.

Chicago	48,579	46,541	69,722
Kansas City	5,777	9,569	33,235
Omaha	8,109	10,528	33,033
East St. Louis	26,941	24,454	40,204
St. Joseph	3,177	4,183	13,041
Sioux City	6,839	8,372	23,815
Wichita	2,904	3,036	4,039
Fort Worth	8,844
Philadelphia	8,913	9,759	12,389
Indianapolis	2,887	3,021	7,233
New York & Jersey City	23,353	21,219	29,681
Oklahoma City	4,773	2,489	5,242
Cincinnati	8,751	8,425	10,409
Denver	2,649	2,618	6,206
St. Paul	14,393	16,990	22,003
Milwaukee	4,550	4,139	7,007
Total	175,087	178,146	321,874

SHEEP.

Chicago	44,516	31,215	49,508
Kansas City	9,721	11,188	12,448
Omaha	20,076	17,924	22,850
East St. Louis	18,765	13,144	18,116
St. Joseph	8,688	11,602	10,121
Sioux City	4,773	3,072	5,377
Wichita	1,148	1,357	1,853
Fort Worth	5,695
Philadelphia	7,212	5,402	5,444
Indianapolis	2,294	1,159	2,233
New York & Jersey City	69,784	44,082	73,254
Oklahoma City	1,887	1,588	2,325
Cincinnati	10,902	12,713	9,917
Denver	8,890	7,550	6,519
St. Paul	4,296	3,424	5,690
Milwaukee	1,697	722	1,546
Total	213,104	173,894	235,226

CANADIAN LIVESTOCK PRICES

BUTCHER STEERS.

Up to 1,050 lbs.

Top Prices	Week ended July 29.	Last week.	Same week 1936.
Toronto	\$ 9.50	\$ 9.50	\$ 6.00
Montreal	9.00	9.75	6.00
Winnipeg	9.00	8.50	6.25
Calgary	7.50	7.00	5.00
Edmonton	7.00	6.50	4.50
Prince Albert	5.50	5.00	3.00
Moose Jaw	7.50	5.50	4.50
Saskatoon	5.50	7.00	4.50

VEAL CALVES.

Toronto	\$ 9.25	\$ 8.50	\$ 8.00
Montreal	8.00	8.00	7.00
Winnipeg	6.50	5.00	5.50
Calgary	5.50	5.00	2.50
Edmonton	5.50	5.50	4.00
Prince Albert	4.50	4.50	3.25
Moose Jaw	5.00	5.00	4.00
Saskatoon	4.50	4.50	4.00

BACON HOGS.

Toronto	\$10.75	\$10.15	\$ 9.50
Montreal (1)	10.50	10.25	9.85
Winnipeg (1)	9.75	9.50	9.00
Calgary	9.50	9.15	8.65
Edmonton	9.40	9.25	8.65
Prince Albert	9.50	9.25	8.75
Moose Jaw	9.40	9.35	8.75
Saskatoon	9.50	9.25	8.75

(1) Montreal and Winnipeg hogs sold on a "fed and watered" basis. All others "off trucks."

GOOD LAMBS.

Toronto	\$10.50	\$11.00	\$ 9.50
Montreal	8.50	9.50	8.10
Winnipeg	8.15	8.50	7.75
Calgary	7.50	7.50	6.25
Edmonton	7.50	7.50	7.00
Prince Albert	7.00	7.00	5.50
Moose Jaw	7.00	7.75	6.50
Saskatoon	7.25	7.25	5.75

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five leading Western markets, Thursday, August 5, 1937, as reported by the U. S. Bureau of Agricultural Economics:

Hogs (Soft or oily hogs, excluded). CHICAGO. E. ST. LOUIS. OMAHA. KANS. CITY. ST. PAUL.

Lt. wt., 140-160 lbs.,					
Good-choice	\$12.75@13.50	\$12.40@13.00	\$11.15@12.40	\$11.90@12.75	\$12.15@13.10
Medium	12.45@13.25	11.85@12.75	10.65@11.90	11.35@12.35	11.25@12.35
Lt. wt., 160-180 lbs.,					
Good-choice	13.25@13.65	12.85@13.35	11.90@12.85	12.35@13.00	12.85@13.15
Medium	12.60@13.30	12.25@13.15	11.35@12.60	11.90@12.75	11.75@12.90
Lt. wt., 180-200 lbs.,					
Good-choice	13.30@13.65	13.15@13.40	12.60@13.00	12.75@13.10	12.90@13.15
Medium	12.75@13.35	12.60@13.20	11.75@12.85	12.50@12.85	12.00@13.00
Med. wt.,					
200-220 lbs., gd-ch.	13.35@13.65	13.15@13.40	12.85@13.00	12.85@13.10	13.00@13.20
220-250 lbs., gd-ch.	13.10@13.60	12.85@13.35	12.85@13.00	12.80@13.10	12.75@13.20
Hvy. wt.,					
250-280 lbs., gd-ch.	12.60@13.40	12.85@13.05	12.25@13.00	12.65@13.05	12.15@13.10
280-350 lbs., gd-ch.	12.25@12.90	12.10@12.55	11.90@12.60 (nom)	12.25@12.80	11.75@12.40

PACKING SOWS:

275-350 lbs., good	12.00@12.25	11.40@11.75	11.40@11.65	11.35@11.75	11.50@11.75
350-425 lbs., good	11.70@12.00	11.25@11.65	11.25@11.50	11.00@11.40	11.00@11.60
425-550 lbs., good	11.10@11.70	10.90@11.50	11.00@11.40	10.50@11.35	10.75@11.25
275-550 lbs., medium	10.85@12.00	9.75@11.25	10.50@11.25	10.25@11.35	10.50@11.50

SLAUGHTER PIGS, 100-140 lbs.:

Good-choice	12.00@13.25	10.25@12.50	11.25@12.15	11.75@12.75
Medium	11.25@12.75	9.75@12.25	10.75@11.90

Slaughter Cattle, Calves and Vealers:

STEERS, 550-900 lbs.,					
Choice	13.00@15.75	12.25@15.00	12.25@15.50	12.25@15.50
Good	11.25@14.75	11.00@14.25	11.00@14.00	11.00@14.00	11.75@14.75
Medium	9.00@11.75	9.00@11.75	8.75@11.75	8.75@11.50	9.00@12.00
Common (plain)	6.75@ 9.50	6.75@ 9.00	6.50@ 9.50	6.25@ 9.00	6.25@ 9.00

STEERS, 900-1100 lbs.,					
Prime	15.75@16.75
Choice	14.75@16.00	14.25@15.75	14.25@15.75	14.00@16.00
Good	11.75@15.25	11.75@14.75	12.00@14.50	11.75@14.50	12.25@15.25
Medium	9.50@12.50	9.00@12.00	9.25@12.00	9.00@12.00	9.25@12.50
Common (plain)	7.50@ 9.75	7.25@ 9.25	6.75@ 9.75	6.75@ 9.50	7.00@ 9.50

STEERS, 1100-1300 lbs.,					
Prime	16.25@17.00	16.00@16.75
Choice	15.25@16.25	14.75@16.00	14.50@16.00	14.50@16.00
Good	12.50@15.25	12.00@15.00	12.00@14.50	12.00@14.50	12.25@15.25
Medium	9.75@12.75	9.25@12.25	9.25@12.00	9.50@12.25	9.25@12.50

STEERS, 1300-1500 lbs.,					
Prime	16.25@17.25
Choice	15.50@16.25	15.00@16.00	14.75@16.00	14.50@16.00
Good	12.50@15.50	12.25@15.00	12.50@14.75	12.25@14.50	12.25@15.25

HEIFERS, 650-750 lbs.,					
Choice	13.75@15.00	12.50@14.50	12.25@14.00	12.00@14.00	12.50@14.50
Good	11.75@13.75	10.75@12.50	10.25@12.25	10.00@12.50	10.75@12.75
Common (plain), medium	6.25@11.75	5.50@11.00	6.75@10.25	6.00@10.50	5.75@10.75

HEIFERS, 750-900 lbs.,					
Good-choice	11.75@15.75	10.50@14.25	10.50@14.00	10.75@14.50
Common (plain), medium	6.25@11.75	6.25@10.75	6.00@10.50	5.75@10.75

COWS:					
Choice	9.50@11.00	9.50@11.50	8.50@ 9.75
Good	7.75@ 9.50	7.75@ 9.50	7.00@ 8.50	7.50@ 8.75	7.00@ 8.50
Common (plain), medium	5.75@ 7.75	5.25@ 7.75	5.00@ 7.00	5.00@ 7.75	5.25@ 7.00
Low cutter-cutter	4.00@ 6.75	3.75@ 5.25	3.75@ 5.00	3.50@ 5.00	3.50@ 5.25

BULLS (Yearlings excluded):					
Good (beef)	7.35@ 9.00	6.75@ 7.50	6.85@ 7.50	6.50@ 7.00	6.75@ 7.50
Cutter, com. (plain), med.	5.75@ 7.35	4.75@ 6.75	5.25@ 6.85	4.75@ 6.50	4.75@ 6.75

WEALERS:					
Good-choice	10.50@12.00	9.75@11.00	8.00@ 9.50	7.50@10.00	9.50@11.00
Medium	9.00@10.50	8.25@ 9.75	6.00@ 8.00	6.00@ 7.50	7.50@ 9.50
Cull-common (plain)	7.00@ 9.00	4.50@ 8.25	4.50@ 6.00	5.00@ 6.00	5.50@ 7.50

CALVES, 250-500 lbs.,					
Good-choice	8.00@11.50	8.00@11.75	7.50@10.75	7.50@11.00	8.50@11.50
Common (plain), medium	6.00@ 8.00	5.00@ 8.00	4.75@ 7.50	4.75@ 7.50	5.25@ 8.50

Slaughter Lambs and Sheep:

SPRING LAMBS:					
Choice	11.00@11.35	10.75@11.25	10.25@10.00	10.25@10.50	10.25@10.50
Good	10.25@11.00	10.25@10.75	9.75@10.25	9.50@10.25	9.75@10.25
Medium	9.25@10.25	9.00@10.25	9.25@ 9.75	8.50@ 9.50	8.75@ 9.75
Common (plain)	8.25@ 9.25	7.50@ 9.00	7.75@ 9.25	7.50@ 8.50	7.50@ 8.75

Yearling wethers (shorn):					
Good-choice	8.25@ 9.50	7.75@ 9.00	7.75@ 9.25	7.75@ 8.75	7.50@ 8.50
Medium	7.25@ 8.75	6.50@ 7.75	7.00@ 7.75	6.75@ 7.75	7.00@ 7.50

EWES (shorn):					
Good-choice	4.25@ 5.50	4.00@ 5.00	3.50@ 4.75	3.75@ 5.00	3.75@ 5.25
Common (plain), medium	2.75@ 4.25	2.25@ 4.00	2.00@ 3.50	2.00@ 3.75	2.25@ 4.00

Week Ending August 7, 1937

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, July 31, 1937, as reported to The National Provisioner:

CHICAGO.

	Cattle.	Hogs.	Sheep.
Armour and Co.	2,768	1,695	2,734
Swift & Co.	1,730	1,511	2,663
Morris & Co.	1,894	656
Wilson & Co.	4,147	2,554	1,619
Anglo-Amer. Pro. Co.	450
G. H. Hammond Co.	1,050
Shippers	7,653	9,282	609
Others	9,943	16,278	2,277
Brennan Packing Co., 689 hogs; Western Packing Co., Inc., 1,108 hogs; Agar Packing Co., 3,812 hogs.			
Total: 29,005 cattle; 5,767 calves; 36,020 hogs; 10,555 sheep.			
Not including 726 cattle, 635 calves, 10,370 hogs and 34,567 sheep bought direct.			

KANSAS CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,415	853	921	2,451
Cudahy Pkg. Co.	2,012	987	491	2,735
Swift & Co.	2,859	867	891	2,051
Wilson & Co.	1,419	1,020	498	1,715
Indpt. Pkg. Co.	98
M. Kornblum Pkg. Co.	1,088	6
Others	9,327	439	962	769
Total	19,620	4,264	3,656	9,721
Not including 6,171 hogs bought direct.				

OMAHA.

	Cattle and Calves.	Hogs.	Sheep.
Armour and Co.	2,316	644	3,963
Cudahy Pkg. Co.	3,480	1,126	6,653
Dold Pkg. Co.	589	1,268
Morris & Co.	1,871	1,029	954
Swift & Co.	2,555	1,016	3,948
Others	3,634	9,715
Eagle Pkg. Co., 15 cattle; Greater Omaha Pkg. Co., 110 cattle; Geo. Hoffman Pkg. Co., 41 cattle; Lewis Pkg. Co., 691 cattle; Omaha Pkg. Co., 119 cattle; John Roth & Sons, 105 cattle; So. Omaha Pkg. Co., 184 cattle; Lincoln Pkg. Co., 380 cattle; and Wilson & Co., 95 cattle.			
Total: 12,521 cattle and calves; 8,717 hogs; 24,918 sheep.			
Not including 91 cattle, 2,296 hogs and 4,829 sheep bought direct.			

EAST ST. LOUIS.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	1,422	2,177	917	6,934
Swift & Co.	3,101	2,589	1,914	7,614
Morris & Co.	1,008	321
Hunter Pkg. Co.	1,476	700	1,990	1,549
Heil Pkg. Co.	1,389
Krey Pkg. Co.	1,187
Laclede Pkg. Co.	1,024
Shippers	9,709	7,694	6,045	4,204
Others	4,690	331	9,198	668
Total	21,406	13,911	23,974	29,969
Not including 2,501 cattle, 5,822 calves, 16,326 hogs and 5,586 sheep bought direct.				

ST. JOSEPH.

	Cattle.	Calves.	Hogs.	Sheep.
Swift & Co.	1,753	485	1,279	5,541
Armour and Co.	2,008	460	1,220	2,892
Others	1,505	41	1,303	340
Total	5,266	986	3,802	8,773
Not including 229 hogs and 260 sheep bought direct.				

SIoux CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,644	252	2,353	1,549
Armour and Co.	1,221	216	2,343	1,368
Swift & Co.	951	157	1,407	1,856
Shippers	2,354	179	3,190	257
Others	349	51	14
Total	6,549	855	9,297	5,030

OKLAHOMA CITY.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	3,150	1,774	1,817	1,325
Wilson & Co.	2,942	1,760	1,676	1,301
Others	223	18	449	1
Total	6,317	3,552	3,942	2,627
Not including 32 cattle and 273 hogs bought direct.				

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Son	30	347
E. Kahn's Sons	779	296	3,975	6,592
Lohrey Pkg. Co.	3	252
H. H. Meyer Pkg. Co.	21	1,967
J. Schlachter's Son	150	177	99
J. & F. Schroth P. Co.	17	1,691
J. F. Stegner & Co.	219	251	28
Shippers	281	190	1,636	6,363
Others	1,517	1,010	632	545
Total	2,987	1,954	9,953	13,774
Not including 627 cattle, 56 calves, 745 hogs and 6,701 sheep bought direct.				

WICHITA.

	Cattle.	Calves.	Hogs.	Sheep.
Cudahy Pkg. Co.	1,423	984	803	1,148
Dold Pkg. Co.	630	190	594
Wichita D. B. Co.	6
Dunn-Ostertag	103
Fred W. Dold	155	274
Southover Pkg. Co.	45	78
So. West Beef Co.	66
Pioneer Cattle Co.	66
Keefe Pkg. Co.	202
Total	2,630	1,183	1,749	1,148
Not including 1,155 hogs bought direct.				

DENVER.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	347	150	968	12,844
Swift & Co.	582	95	607	15,916
Cudahy Pkg. Co.	844	129	822	1,788
Others	1,931	458	897	8,117
Total	3,704	882	2,754	36,665

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.	2,310	3,180	4,726	1,407
Cudahy Pkg. Co.	946	1,779	62
M. Riffin & Co.	393	52
Swift & Co.	4,372	4,302	6,273	2,637
United Pkg. Co.	2,161	212
Others	2,166	251	2,913	1,207
Total	12,348	9,776	13,912	5,508
Not including 234 calves and 1,010 hogs bought direct.				

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankinton Pkg. Co.	1,817	3,051	4,450	1,378
United D. B. N. Y.	18
Armour and Co.	946	1,481
N. Y. B. D. M. Co.	80
Michels Pkg. Co.	40	80
Shippers	427	49	72	9
Others	907	908	21	310
Total	4,078	5,569	4,552	1,697

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Klingan & Co.	1,809	784	2,639	2,256
Armour and Co.	756	234	1,029
Hilgemeyer Bros.	6	650
Stumpf Bros.	104
Meier Pkg. Co.	83	16	156
Stark & Wetzel	83	16	156
Maas Hartman Co.	39	23
Wabnitz & Deters	66	71	202	58
Shippers	2,382	2,376	13,314	4,490
Others	817	108	109	547
Total	5,846	3,618	18,410	7,151

RECAPITULATION.

	CATTLE.	Week ended July 31, 1937.	Prev. week, 1936.	Cor. week, 1936.
Chicago	29,005	24,610	49,961
Kansas City	19,620	15,580	24,044
Omaha	12,521	12,177	25,713
East St. Louis	21,406	20,504	26,437
St. Joseph	5,266	3,804	8,899
Sioux City	6,549	4,582	18,869
Oklahoma City	6,317	4,960	6,704
Wichita	2,630	2,076	2,464
Denver	3,704	4,572	4,222
St. Paul	12,348	14,666	14,047
Milwaukee	4,078	5,519	4,145
Indianapolis	5,846	5,167	7,167
Cincinnati	2,987	2,519	3,802
Ft. Worth	6,924	6,210
Total	132,877	125,410	202,584
*Cattle and calves.				

HOGS.

Chicago	36,929	37,850	44,924
Kansas City	3,656	4,166	10,953
Omaha	8,717	10,704	47,152
East St. Louis	23,974	25,973	36,933
St. Joseph	3,802	4,178	14,900
Sioux City	9,297	10,581	34,955
Oklahoma City	3,942	2,469	4,545
Wichita	1,749	2,054	2,821
Denver	2,754	2,675	6,008
St. Paul	13,912	23,171	20,806
Milwaukee	4,552	4,154	7,017
Indianapolis	18,410	17,713	23,964
Cincinnati	9,953	10,487	10,877
Ft. Worth		2,821	3,544
Total	141,647	159,306	269,768

SHEEP.

Chicago	10,558	21,855	20,969
Kansas City	9,721	11,188	11,458
Omaha	24,918	24,556	16,196
East St. Louis	20,969	15,090	20,282
St. Joseph	8,773	11,602	10,121
Sioux City	5,030	2,803	5,876
Oklahoma City	2,627	1,887	2,828
Wichita	1,454	1,351	1,653
Denver	36,665	30,820	40,820
St. Paul	5,508	11,065	10,888
Milwaukee	1,697	731	1,556
Indianapolis	7,151	3,355	7,876
Cincinnati	13,774	6,856	12,195
Ft. Worth		7,442	5,096
Total	148,534	151,007	177,822

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Union Stock Yards for current and comparative periods:

RECEIPTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 26	8,494	1,170	13,282	9,329
Tues., July 27	7,855	1,876	12,100	8,860
Wed., July 28	7,361	1,157	9,880	13,526
Thurs., July 29	4,265	1,512	6,283	8,521
Fri., July 30	1,971	506	3,938	6,121
Sat., July 31	500	100	1,500	5,000
Total this week	30,446	6,321	46,973	43,526
Previous week	23,936	5,308	33,550	31,096
Year ago	52,986	8,645	66,045	46,883
Two years ago	27,257	6,514	46,855	47,768

SHIPMENTS.

	Cattle.	Calves.	Hogs.	Sheep.
Mon., July 26.....	2,152	92	2,955	
Tues., July 27.....	1,827	891	123
Wed., July 28.....	1,770	120	1,527	
Thurs., July 29.....	1,083	91	1,135	184
Fri., July 30.....	499	2,014	89
Sat., July 31.....	100	200	
Total this week.....	7431	303	8,722	376
Previous week.....	6,912	448	10,592	1,440
Year ago.....	16,118	709	10,542	1,449
Two years ago.....	6,907	356	6,711	448

STOCK

Chicago Union
active periods:

Hogs.	Sheep.
13,282	6,825
12,100	3,800
9,860	12,682
6,288	8,283
3,938	6,121
1,500	5,000
46,973	43,684
53,550	31,000
66,045	48,886
46,855	47,700

Hogs.	Sheep.
2,935	193
891	133
1,527	104
1,135	104
2,014	80
200	...
8,722	870
10,592	494
10,542	1,100
6,711	445

1937 to date	1936
7, 1936	...
882	1,100,000
090	231,100
082	2,203,398
746	1,341,500

STOCKS	Prices
Sheep, Lamb	\$3.75 \$10.00
	3.75 10.25
	2.75 8.45
	2.75 8.40
	1.65 6.25
	2.10 7.50
	1.85 4.45
	\$2.20 \$ 7.30

CHICKENS	Prices
Hogs, Sheep	18,251 43,140
	13,371 30,624
	12,914 28,417
	19,029 35,140
	13,664 47,210
	12,810 56,800

PRICES	Top	Av.
	13.20	\$11.50
	13.00	11.00
	11.30	9.80
	11.20	10.10
	5.10	4.40
	4.75	4.30
	5.00	4.30
	7.45	\$ 6.60

RECEIPTS	Aug. 5, 1937	Prev. week
Chicago packers	28,828	13,882
	50,722	9,817
	52,002	...

CHICAGO PACKERS	Aug. 5, 1937	Prev. week
	28,828	13,882
	50,722	9,817
	52,002	...

JULY

ge of top
ock Yards,
mparisons,
Co.:

July	1936	1937
	151,700	210
	\$11.25	10.25
	10.45	...

visioner

KINDS OF LIVESTOCK KILLED

Slaughter of she stock in the kill under federal inspection during June, 1937, set two new June highs for the 15 years of record. Slaughter of cows and heifers comprised 50.77 percent of total cattle slaughter, while kill of sows comprised 56.4 percent of total hog slaughter. The percentage of each class slaughtered during June, 1937, compared with May and June a year earlier is reported as follows:

	June, 1937.	May, 1937.	June, 1936.
	Per cent.	Per cent.	Per cent.
Cattle—			
Steers	44.78	47.08	50.63
Bulls and stags	4.45	4.54	5.11
Cows and heifers	50.77	47.78	44.26
Hogs—			
Sows	56.42	51.53	53.27
Barrows	42.14	47.03	45.70
Stags and boars	1.44	1.44	1.03
Sheep and lambs—			
Sheep	7.27	7.82	7.22
Lambs and yearlings	92.73	92.18	92.78

SOURCES OF SUPPLY

Percentage of livestock slaughtered during June, bought at stockyards and direct, is reported as follows:

	June, 1937.	May, 1937.	June, 1936.
	Per cent.	Per cent.	Per cent.
Cattle—			
Stockyards	76.42	79.52	78.95
Other	23.58	20.48	21.05
Calves—			
Stockyards	66.51	68.28	70.39
Other	33.49	31.62	29.61
Hogs—			
Stockyards	50.04	55.57	50.31
Other	49.96	44.43	49.69
Sheep and lambs—			
Stockyards	70.07	74.50	74.93
Other	29.93	25.41	25.07

PACIFIC COAST LIVESTOCK

Receipts four days ended July 30:

	Cattle.	Calves.	Hogs.	Sheep.
Los Angeles	6,786	1,700	1,818	4,958
San Francisco	1,325	410	1,575	2,910
Portland	3,700	625	3,425	6,525
DIRECTS—Los Angeles:	Cattle, 26 cars; calves, 9 cars; hogs, 62 cars; sheep, 80 cars.			
San Francisco:	Cattle, 350 head; calves, 140 head; hogs, 1,275 head; sheep, 2,225 head.			
Portland:	Hogs, 708 head.			

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Bureau of Agricultural Economics.)

WESTERN DRESSED MEATS.

	NEW YORK.	PHILA.	BOSTON.
STEERS, carcass*			
Week ending July 31, 1937	7,239	1,805	1,892
Week previous	6,320	1,907	2,218
Same week year ago	8,789	2,450	2,928
COWS, carcass			
Week ending July 31, 1937	1,850½	1,381	2,533
Week previous	1,561	1,404	2,574
Same week year ago	1,715	1,179	1,561
BULLS, carcass			
Week ending July 31, 1937	394½	776	15
Week previous	593½	647	16
Same week year ago	166	587	66
VEAL, carcass			
Week ending July 31, 1937	7,866	1,431	889
Week previous	9,561	1,944	993
Same week year ago	10,652	1,563	568
LAMB, carcass			
Week ending July 31, 1937	36,296	11,522	14,543
Week previous	50,348	14,183	14,229
Same week year ago	30,162	7,808	14,399
MUTTON, carcass			
Week ending July 31, 1937	973	113	287
Week previous	1,214	268	577
Same week year ago	1,917	842	583
PORK CUTS, lbs.			
Week ending July 31, 1937	1,161,182	232,951	160,475
Week previous	1,522,238	218,198	187,562
Same week year ago	1,234,750	315,027	226,880
BEEF CUTS, lbs.			
Week ending July 31, 1937	403,166
Week previous	410,104
Same week year ago	337,551

LOCAL SLAUGHTERS.

CATTLE, head			
Week ending July 31, 1937	8,069	1,763	...
Week previous	6,855	1,601	...
Same week year ago	9,497	1,939	...
CALVES, head			
Week ending July 31, 1937	14,265	2,974	...
Week previous	13,872	2,961	...
Same week year ago	15,578	2,669	...
HOGS, head			
Week ending July 31, 1937	23,337	8,913	...
Week previous	20,976	9,759	...
Same week year ago	29,681	12,869	...
SHEEP, head			
Week ending July 31, 1937	69,784	7,212	...
Week previous	44,032	5,402	...
Same week year ago	73,254	5,444	...

HOG WEIGHTS AND COSTS

Average weight and cost of hogs at 11 principal markets, June, 1937:

	June, 1937.	May, 1937.	June, 1937.
	Wt. Lbs.	Cost Per Cwt.	Wt. Lbs.
Chicago	255	\$11.04	243
E. St. Louis	213	11.33	209
Kansas City	228	11.09	226
Omaha	255	10.49	233
Sioux City	259	10.55	243
So. St. Joseph	223	10.97	221
So. St. Paul	267	10.48	232
Cincinnati	210	11.32	207
Denver	230	10.89	225
Ft. Worth	195	10.58	195
Wichita	229	10.97	223

CHICAGO PACKER PURCHASES

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 22,968 cattle, 5,358 calves, 19,387 hogs and 10,517 sheep.

CANADIAN BRANDED BEEF

Beef branded in Canada during June, 1937, totaled 3,039,738 lbs. compared with 3,937,141 lbs. in the same month of 1936. For the six months of 1937 the amount branded totaled 20,196,160 lbs. against 22,981,031 lbs. in 1936 period.

Order Buyer of Live Stock
L. H. McMURRAY

Indianapolis, Indiana

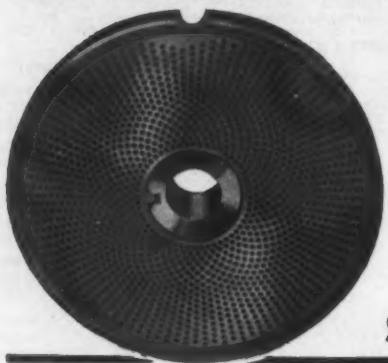
Do you buy your Livestock
through Recognized Pur-
chasing Agents?

Week Ending August 7, 1937

LIVE STOCK BUYERS
Hogs • Calves • Lambs
I. DUFFEY & SON CO.
LAGRO, INDIANA

Order Buyers
HOGS and CATTLE
ARTHUR KNAPP & SONS
Office Phone: East 7926 - In the Alley: East 2443
National Stock Yards . . . Illinois

Guaranteed for 10 Years—The Famous C-D TRIUMPH



EVERLASTING PLATE

for All Makes of Meat Grinders

If you have trouble with your grinder plates and knives, consult The Old Timer. Send for price lists and information.

CHAS. W. DIECKMANN

SPECIALTY MFRS. SALES CO. 2021 Grace St. Chicago, Ill.



CD Cut-More Knives with changeable blades—The OK Knives with changeable blades—Superior OK reversible plates. We can furnish plates with any size holes desired from 1/16 inch up. Special designs made to order.



Always in Tune!

Sausage and Specialties made with STANGE Products, seasoned with Dry Essence of Natural Spices, always strike the right note. They are always attractive and appetizing in appearance. They have piquant, delicious flavor. They combine in perfect balance every quality desired in fine sausage.

That's why sausage manufacturers on the Stange bandwagon lead the industry in profits!

Ask for samples!

LIST OF PRODUCTS

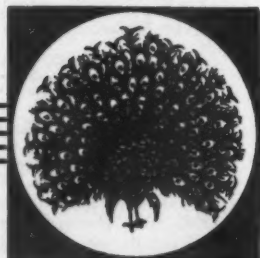
Dry Essence of Natural Spices—Individual or blended	Premier Curing Salt
Peacock Brand Certified Casing Colors	Baytean Sani Close
	Meat Branding Inks—Violet and Brown

WM. J. STANGE CO.

2536-40 W. MONROE ST., CHICAGO

In Canada: J. H. Stafford Co., Ltd., 21 Hayter St., Toronto, Ont.

Western Branch
923 E. 3rd St.
Los Angeles



Western Branch
1250 Sansome St.
San Francisco

F. C. ROGERS, INC.

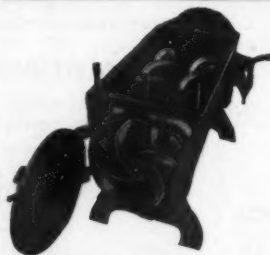
NINTH AND NOBLE STREETS

PHILADELPHIA

BROKER PACKINGHOUSE PRODUCTS

HARRY K. LAX, General Manager

Member of New York Produce Exchange
and Philadelphia Commercial Exchange



ONE OPERATION!

for both cutting and mixing!
... Reduces labor costs ...
speeds up production! Meat
cut while in suspension ...
no heating! Safe ... no ex-
posed knives! ... Automatic
ejection. Will demonstrate
to responsible, interested
buyers.

Sales Representatives:

New! Improved!
HOTTMANN

KUTMIXER

E. G. JAMESCO.

332 S. La Salle St., Chicago, Ill.

Hog, Sheep, Beef Casings
Certified Casing Color



Shurstitch Sewed Casings
Special Hereford Flour

INDEPENDENT CASING COMPANY

1335 West Forty-Seventh Street, Chicago, Illinois

LONDON

NEW YORK

CHICAGO

HAMBURG

WELLINGTON

UP and DOWN the MEAT TRAIL

Meat Packing 40 Years Ago

(From The National Provisioner, Aug. 7, 1897.)

For a number of summers preceding that of 1897 hog supplies were so small that packers could not keep their plants going, but liberal supplies prevailed during the summer of 1897, and farmers were reported to be realizing a good profit on feedstuffs marketed in the form of hogs.

During the 24 months preceding August 1, 1897, Mexican cattle imports totaled 500,000 head, on which a duty of \$750,000 was paid to the United States. Under the new Dingley tariff law tariff on live cattle ranged from \$4 to \$6 per head, while the old duty averaged \$1.50 per head.

Stocks of lard held in Europe and afloat on August 1, 1897, were estimated at 577,554 tierces, compared with 623,786 tierces at the same date in 1896.

Six carloads of lard were shipped by the St. Louis Dressed Beef and Provision Co. to Germany. Shipment, said at that time to be the largest ever made from St. Louis, was accompanied by vice-president Gustav Bischoff.

North Packing and Provision Co., Somerville, Mass., required approximately 900,000 head of hogs annually to meet business requirements, and general manager S. Henry Skelton inspected the Sioux City, Omaha and St. Joseph markets as possible sources of supply.

Engineers for Swift & Company started survey work at So. St. Joseph, Mo., for the company's new half million dollar plant to be erected there. Nelson Morris & Co. also completed arrangements for construction of their plant there.

the understanding with the railroad company that the cars would be used only for packinghouse products.

Morris & Co. was granted permit to conduct business in the state of Texas, with headquarters at El Paso.

People's Packing Co., Cleveland, O., awarded contract for a 5-story and basement building for slaughtering and cold storage.

Southern Beef & Provision Co., Charleston, W. Va., was granted a charter with capitalization of \$25,000. Incorporators were L. J. Potter, E. S. Massey, H. K. Crafts and others, all of Chicago.

Walla Walla Packing Co., Walla Walla, Wash., was incorporated with a capital stock of \$10,000.

Chicago News of Today

John Fischer, of the Purity Sausage Co., Mankato, Minn., was a Chicago visitor this week.

Harold M. Toombs, chief engineer of the Chicago plant of Armour and Company, is enjoying a two-weeks' vacation.

Norman J. Allbright, vice president, Allbright Nell Co., is recovering from a recent operation at the Presbyterian hospital, Chicago. His condition is excellent and he is soon expected back on the job.

John A. Sokol, president of Sokol & Co., suppliers to the meat industry, was recently decorated with the order of the White Lion of Czechoslovakia for his activities in promoting better trade relations and good will between the United States and Czechoslovakia.

Charles M. Russell has been named manager of the Employees' Benefit Association of Swift & Company, succeeding F. B. McAdow, retired. Mr. Russell has been connected with the company for 33 years. The Employees' Benefit Association, a voluntary organization, has more than 50,000 of the 55,000 company employees as members.

Employees of Oscar Mayer & Co. celebrated the 54th anniversary of the company at a party at the Germania club on the evening of July 31. Guest of honor was Oscar F. Mayer, who founded the company in 1883. Other guests included collector of customs and former mayor Carter Harrison and Postmaster Ernest Kreutgen.

F. H. Massmann, president of National Tea Co., and J. Frank Grimes, president of Independent Grocers' Alliance, will speak over station WENR on Friday, August 13, at 9:30 p.m., on "Chicago, America's Food Center." This is presented as a part of the National Broadcasting Co.'s radio program giving the story of Chicago business.

L. U. Faulkner, Chicago manager for the Rath Packing Co., is wearing a proud smile these days because of the enrollment of his son, Lyman Saunders Faulkner, at the U. S. Military Academy at West Point. Young Faulkner is one of a group of 494 new cadets who have just entered the academy in the

SWIFT SIGNS UP FOR FAIR

Grover Whalen (left), president of the New York World's Fair 1939, receives from E. L. Morris the signed contract of Swift & Co. for over 100,000 sq. ft. of space for building and exhibit at the Fair. (See p. 49)

Meat Packing 25 Years Ago

(From The National Provisioner, Aug. 10, 1912.)

What was claimed to be a world record price for live cattle was paid at the Chicago Stock Yards on August 7, 1912, when a string of 18 head of cattle averaging 1317 lbs. each brought \$10.25 per cwt. There were rumors of congressional investigation of the situation, with legislation in view for increase in cattle numbers and reduction of live cattle and marketing costs.

Choice heavy city dressed beef at New York was quoted at 14½¢@15½¢ and choice heavy Western dressed beef at 14¢@15¢, with choice light weight carcasses ¼¢ lower. No. 1 Western ribs and loins were quoted at 18¢@19¢ and No. 1 rounds at 13½¢.

Jacob E. Decker & Sons, Mason City, Ia., leased 20 refrigerator cars with



Old Plantation Seasonings

BLEND TO FIT YOUR PRODUCT

Used in Many of the Better Sausage Plants Everywhere

SAMPLES ON REQUEST

A. C. LEGG PACKING CO.

BIRMINGHAM ALABAMA



PROFIT-FORMING MOLDS

UNITED Sausage Molds form profits by making sausage better looking, better selling, more profitable. Welded stainless steel molds never need re-tinning, are almost indestructible. UNITED molds, also available in retinned steel, are easy to buy. And if you want a really good bacon hanger, specify UNITED! Samples and prices? Write today!

UNITED STEEL & WIRE CO.

Battle Creek

Michigan



NEW SYSTEM Rotary Oven

Burns Any Gas

Produces Best Quality Loaves and Roasts at Lowest Fuel and Power Cost.

**\$350 Small
\$375 Medium
\$475 Large**

F.O.B. Factory

Built for Service

36 loaves or 24 roasts
60 loaves or 48 roasts
90 loaves or 72 roasts

Brand Bros., Inc.
410 E. 49th St., New York City

Names of users and complete details on request.



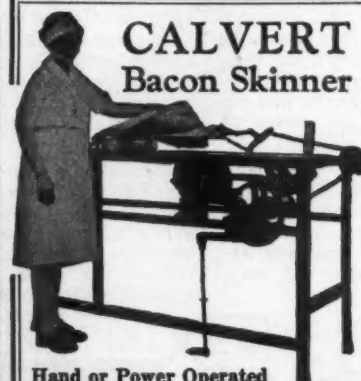
For Better Manufactured
MEAT PRODUCTS

include

**DAIRYLEA
DRIED SKIM MILK**

Available in
Northeastern Territory only

DAIRYMEN'S LEAGUE CO-OP. ASSN. INC.
11 WEST 42nd ST., NEW YORK, N.Y.



CALVERT Bacon Skinner

Now installed in more than 225 plants, including all prominent packers. Many important advantages, plus ability to pay for itself shortly in labor savings alone.

Write for list of users!

CALVERT MACHINE CO.
1806-S Thames St.,
Baltimore, Md.

Hand or Power Operated

Oppenheimer Casing Co.

Importers **SAUSAGE CASINGS** *Exporters*
CHICAGO, U. S. A.

New York, London, Hamburg, Sydney, Toronto, Wellington, Buenos Aires, Tientsin

1941 class. He was appointed from Kansas, where he formerly resided with his parents at Kansas City, before his father's transfer to the Chicago office.

J. M. O'Rourke, director of public relations, Cudahy Packing Co., is away from his desk on vacation.

K. F. Warner, extension animal husbandman of the U. S. Department of Agriculture, Washington, D. C., was in Chicago a few days last week on his return from a trip to the Western Corn Belt.

E. L. Heckler, assistant director of public relations, Armour and Company, has been vacationing the past two weeks.

R. C. Pollock, general manager, National Livestock and Meat Board, left Chicago on August 2 to attend the annual convention of the Wyoming Wool Growers Association in Kenner, Wyo. Max Cullen, meat specialist for the board, has been in Texas the past week doing public relations work.

Countrywide News Notes

Old Fort Provision Co., Ridgeland, S. C., is moving its plant to a better location at Walterboro, N. C.

Reynolds Packing Co., Union City, Tenn., has acquired the Light plant at Bolivar, Tenn., and will move equipment to the Union City plant.

Los Angeles Meat Co., formerly located at 4445 So. DeSoto st., is building a \$25,000 meat jobbing plant on Vernon ave., to be completed about September 1. Aaron Lillian is general manager.

Employees of the Hunter Packing Co., E. St. Louis, Ill., have voted to recognize the American Federation of Labor as their collective bargaining agent. The vote was 290 for the Amalgamated Meat Cutters & Butcher Workmen against 243 for the Industrial Butchers' & Laborers' Union, a C.I.O. affiliate.

Benjamin Grunstein Co., Hoboken, N. J., has the top soft ball team in the Hudson County Industrial Soft Ball League, consisting of ten teams. The Grunstein team has played 10 games, winning 9 and losing only 1. Swift & Company team won 5 and lost 3 of the 8 games played so far.

Alois Young, founder and president of Decatur Packing & Provision Co., Decatur, Ill., died July 25, following an illness of several months. He was 70 years of age and had been in the meat business in Decatur for 40 years. Born in Baden, Germany, on May 15, 1867, Mr. Young came to the United States in 1882. Starting in Decatur in a small way, he expanded his packing plant as the business grew, and in 1930 made extensive improvements. Surviving and associated with him in the business are his sons Fred, in charge of livestock buying; Alois, jr., in charge of plant operations; Russell, in charge of sales; William, general manager and a daughter, Mrs. Earl Garver.

A. Edward Wuppermann, president, Angostura-Wuppermann Corporation, Norwalk, Conn., died suddenly at his home at Greenwich, Conn., on July 31, following a heart attack. He was 65 years of age, and had made Angostura bitters famous in this and other countries, not only in the beverage and food industries, but by recent extensions in the meat industry, fish and fruits. His development of the use of Angostura in sausage, lard and in curing of hams had attracted wide attention in the meat industry in the past two years. The corporation is one of the oldest-established in the country and its developments in the food and other fields will be continued under the management which Mr. Wuppermann had built up.

Thomas J. Barlum, for many years associated with the meat trade in Detroit, Mich., died there recently. He was the second son of the late Thomas Barlum, founder of Thomas Barlum & Sons Co., a pioneer meat packing and wholesaling firm in Detroit. In recent years Mr. Barlum had been associated with shipping and realty interests.

Georgia Packing Co., Thomasville, Ga., is making plans to celebrate the formal opening of its new plant on August 19. The celebration will be sponsored by the local chamber of commerce, and it is expected that a large number of livestock producers and dealers will be present. Operations in the new plant were started on July 12.

George D. Strauss, general manager, Memphis Packing Corp., and W. M. Burnett, general manager, Nashville Union Stock Yards, spoke on cattle and sheep production at the recent West Tennessee Farmers' and Home Makers' Institute at Jackson, Tenn., which was attended by more than 3,000 people.



35 YEARS WITH HORMEL

Emmet Gavin, foreman, cooked ham department, Geo. A. Hormel & Co., Austin, Minn., "started young with the company and remained young." First worked in fresh sausage department and in early days saw duty in hog cutting in morning and hog killing in afternoon. His avocation is entertaining his friends with a good Irish baritone.

New York News Notes

F. L. Mossberg has been appointed district manager for Armour and Company in the New York territory, with headquarters in New York City. He succeeds F. W. Loucks, who returns to the home office at Chicago.

J. A. Hamilton, general branch house manager, Wilson & Co., Chicago, was a visitor to New York last week.

F. W. Pratt, Wilson & Co., New York district office, is vacationing at Chautauqua, N. Y.

William Ziegler, a past president of Ye Olde New York Branch, National Retail Meat Dealers' Association, and for many years active in its business and social life, died on August 2, at the age of 66 years. In addition to the widow, a former president of the Ladies' Auxiliary, Mr. Ziegler is survived by two daughters, five grandchildren and a sister.

General manager W. E. Squires, Van Loan & Co., Inc., New York, one of the leading spice firms of the country, has just returned from an extended trip throughout the West, in which he called on the trade, renewing his acquaintance and introducing the new Van Loan Chicago manager, Arthur W. Siegel. In 1935 Van Loan & Co., who operate the Arrow Mills, New York City, extended their territory to provide national distribution, and equipped a new plant at 2917-19 So. LaSalle st., Chicago, with modern machinery for spice grinding and cleaning. It is at this plant that Mr. Siegel, who has been with the company for many years, will make his headquarters.

Swift at New York Fair

Swift & Company has leased 100,599 sq. ft. of space for the erection of a major exhibit building at the New York World's Fair 1939. The plot, comprising 2½ acres, is located in the Food Sector on a main avenue. The contract, signed by Grover Whalen, president of the Fair, and J. P. Spang, jr., vice-president in charge of sales, Swift & Company, was brought to New York and presented to Mr. Whalen by E. L. Morris, representing the company.

Mr. Morris said the company has undertaken extensive research to make its exhibit "one of the educational highlights of the Fair." An effort will be made to carry out in the exhibit the theme of the fair—"Building the World of Tomorrow." The story of meat and meat products will be dramatized from the standpoint of its historical and present-day importance, with indications of the part meat and meat products will play in the life of tomorrow. Coupled with these educational features it is also planned to provide several entertainment features. It was explained that Swift plans to participate in the New York Fair on a large scale were prompted by the company's very successful experience at the Chicago Century of Progress.

RETAIL MEAT PRICES

Average of semi-monthly prices at New York and Chicago for all grades of pork and good grade of other meats in mostly cash and carry stores.

	NEW YORK.			CHICAGO.		
	July 15, 1937.	July 15, 1936.	July 15, 1935.	July 15, 1937.	July 15, 1936.	July 15, 1935.
Beef:						
Porterhouse steak	.55	.44	.46	.52	.41	.43
Sirloin steak	.47	.39	.40	.45	.36	.37
Round steak	.46	.36	.35	.41	.32	.34
Rib roast, 1st 6 cuts	.37	.30	.32	.35	.28	.29
Chuck roast	.27	.23	.25	.27	.20	.24
Plate beef	.16	.14	.16	.16	.13	.15
Lamb:						
Legs	.30	.30	.26	.30	.29	.26
Loins chops	.48	.49	.40	.48	.42	.38
Rib chops	.40	.41	.32	.42	.38	.33
Stewing	.13	.14	.12	.16	.16	.14
Pork:						
Chops, center cuts	.42	.36	.36	.42	.34	.37
Bacon, strips	.37	.38	.38	.37	.37	.37
Bacon, sliced	.43	.43	.43	.43	.43	.42
Hams, whole	.33	.33	.30	.30	.30	.27
Picnics, smoked	.25	.23	.24	.25	.23	.23
Lard	.19	.16	.21	.17	.15	.19
Veal:						
Cutlets	.45	.45	.42	.38	.37	.36
Loins chops	.37	.37	.35	.32	.32	.30
Rib chops	.30	.32	.29	.28	.28	.27
Stewing (breast)	.16	.17	.16	.15	.14	.14

PRODUCE MARKETS

BUTTER.			
	Chicago.	New York.	
Creamery (92 score).....	@31	@31 1/2	
Creamery (90-91 score).....	@29 1/2	@31 1/4	
Creamery firsts (88-90 score).....	@29 1/2	@29 1/2	
EGGS.			
Extra firsts20	@20 1/4	
Firsts, fresh19 1/2	@20	.21 @21 1/4
Standards22 1/4 @22 1/4
LIVE POULTRY.			
Fowls10	@21	19 @21
Fryers20	@22 1/2	
Springs20	@22 1/2	
Broilers20	@22	
Turkeys13	@15	
Ducks9	@13 1/4	10 @12
Geese8	@14	9 @9
DRESSED POULTRY.			
Chickens, 36-42, frozen...	@26 1/4		@27
Chickens, 43-54, frozen...	@28 1/4		27 1/4 @29
Chickens, 55 & up, frozen...	@28 1/4		@29
Fowls, 51-47, fresh.....	.18 1/4	@20 1/4	19 1/4 @20 1/4
48-59, fresh22	@24 1/4	22 1/4 @25
60 and up, fresh.....		@25 1/4	@26
Turkeys, frozen	@26 1/4		20 @26

BUTTER AT FIVE MARKETS

Wholesale prices 92 score butter at Chicago, New York, Boston, Philadelphia and San Francisco, week ended July 29, 1937:

	July 23	24	26	27	28	31
Chicago	.31	.31	.31	.31	.31	.31
New York	.31 1/4	.31 1/4	.31 1/4	.31 1/4	.31 1/4	.31 1/4
Boston	.31 1/4	.31 1/4	.32	.32 1/4	.32 1/4	.32 1/4
Phila.	.31 1/4	.31 1/4	.31 1/4	.32 1/4	.32 1/4	.32 1/4
San Fran.	.34	.34	.34	.34	.34	.34

Wholesale prices carlots—fresh centralized—90 score at Chicago:

	31	31	31	31	31	31
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Receipts of butter by cities (tubs):

	This week.	Last week.	Last year.	Since Jan. 1, 1937.	1936.
Chicago	57,915	50,255	38,738	2,081,793	1,955,638
N. Y.	49,365	83,290	42,290	1,966,542	2,091,753
Boston	19,522	15,724	15,924	707,656	711,810
Phila.	12,465	11,664	15,946	618,962	639,389

Total. 139,167 180,953 112,907 5,324,053 5,398,000

Cold storage movement (lbs.):

	In July 29.	Out July 29.	On hand July 30.	Same week day last year.
Chicago	407,303	88,001	20,280,682	23,620,097
N. Y.	314,171	143,009	12,330,063	11,502,266
Boston	21,342	4,452	4,896,830	3,964,085
Phila.	51,767	21,400	2,887,429	3,114,902
Total	794,573	256,862	40,395,004	42,210,350

WHOLESALE DRESSED MEAT PRICES

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on August 5, 1937:

	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
Fresh Beef				
STEERS, 300-500 lbs.:				
Choice	\$23.50@24.50			
Good	20.50@23.50		\$19.00@22.50	
Medium	14.50@20.00		14.50@18.00	
Common (plain)	12.50@14.50		12.00@14.50	
STEERS, 500-600 lbs.:				
Prime			22.50@24.00	\$23.50@24.50
Choice	23.50@24.50		19.50@22.50	21.00@23.50
Good	20.50@23.50		15.00@19.50	17.00@21.00
Medium	14.50@20.00		12.00@15.00	
Common (plain)	12.50@14.50			
STEERS, 600-700 lbs.:				
Prime		\$24.00@25.00	24.00@25.00	
Choice	23.00@24.00		22.50@24.00	23.50@24.50
Good	19.50@23.00		19.50@22.50	21.00@23.50
Medium	15.00@19.50	16.50@20.00	15.50@19.50	17.00@21.00
STEERS, 700 lbs. up:				
Prime		24.50@25.50	24.00@25.00	
Choice	23.00@24.00		22.50@24.00	23.50@24.50
Good	20.00@23.00		19.50@22.50	21.00@23.50
COWS:				
Choice			15.00@17.50	15.00@18.00
Good	14.00@16.00	14.00@16.00	13.00@15.00	13.00@15.00
Medium	12.00@14.00	11.00@12.00	11.50@13.00	12.00@13.00
Common (plain)	11.00@12.00			
Fresh Veal:				
VEAL:				
Choice	17.00@18.00	18.00@19.00	19.00@20.00	18.50@20.00
Good	16.00@17.00	17.00@18.00	17.00@19.00	17.00@18.50
Medium	14.50@16.00	15.00@17.00	15.50@17.00	15.00@17.00
Common (plain)	13.00@14.50	14.00@15.00	14.50@15.50	14.00@15.00
CALF:				
Good			16.50@17.50	
Medium			15.00@16.50	
Common (plain)			14.00@15.00	
Fresh Lamb and Mutton:				
SPRING LAMB, 38 lbs. down:				
Choice	21.00@22.00	22.00@23.00	20.50@21.50	23.00@24.00
Good	20.00@21.00	21.00@22.00	19.50@20.50	22.00@23.00
Medium	18.00@20.00	19.50@21.00	17.00@19.50	20.00@22.00
Common (plain)	17.00@18.00	18.00@19.50	16.00@17.00	
SPRING LAMB, 39-45 lbs.:				
Choice	21.00@22.00	22.00@23.00	20.00@21.00	23.00@24.00
Good	20.00@21.00	21.00@22.00	19.00@20.00	22.00@23.00
Medium	18.00@20.00	19.50@21.00	17.00@19.00	20.00@22.00
Common (plain)	17.00@18.00	18.00@19.50	16.00@17.00	
SPRING LAMB, 46-55 lbs.:				
Choice	22.00@23.00	21.50@22.50	19.50@20.50	23.00@24.00
Good	21.00@22.00	20.00@21.00	18.00@19.00	21.00@22.00
MUTTON, Ewe, 70 lbs. down:				
Good	10.50@11.50	12.50@14.50	12.00@14.00	
Medium	8.00@10.50	11.00@12.50	10.00@12.00	
Common (plain)	8.00@9.00	9.50@11.00	9.00@10.00	
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	30.00@32.00	29.50@30.50	29.00@31.00	30.00@32.00
10-12 lbs. av.	28.00@30.00	28.00@30.00	28.00@30.00	29.00@31.00
12-15 lbs. av.	24.00@26.00	26.00@28.00	25.00@27.00	26.00@28.00
16-22 lbs. av.	18.50@20.50	22.00@24.00		22.50@24.00
SHOULDERS, N. Y. Style, Skinned:				
8-12 lb. av.	20.00@21.00		21.00@22.00	
PICNICS:				
6-8 lb. av.		19.50@20.00		
BUTTS, Boston Style:				
4-8 lb. av.	24.00@27.00		26.00@27.00	26.00@27.00
SPARE RIBS:				
Half Sheets	17.00@18.00			
TRIMMINGS:				
Regular	17.00@18.00			

*Includes heifers, 450 lbs. down, at Chicago. *Includes "skin on" at New York and Chicago. *Includes sides at Boston and Philadelphia.

NEWS OF THE RETAILERS

C. L. Jeffers bought Boston meat market at Ft. Dodge, Ia.

J. P. Johnson opened meat market at Fountain, Minn.

R. Masuda is adding meat department to grocery business at 601 P st., Sacramento, Cal.

Albert Lorenz, Grand Rapids, Mich., has purchased Lester Diehlman meat market.

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U. S. GOVERNMENT INSPECTION

ALLENTOWN, PA.

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS

Carcass Beef			Cor. week,	
			1936.	
			Aug. 8, 1937.	
Prime native steers—				
400-600	25½	@26	15½	@16
600-800	25½	@26	14	@14½
800-1000	25½	@26	18	@18½
Good native steers—				
400-600	24½	@25	14½	@15½
600-800	24½	@25	13½	@14½
800-1000	24½	@25	12½	@13
Medium steers—				
400-600	23½	@24	13	@14
600-800	23½	@24	13	@13½
800-1000	23½	@24	12½	@13½
Heifers, good, 400-600—			14	@15
Cows, 400-600—	14	@15	9	@10
Hind quarters, choice—		@33		@19½
Fore quarters, choice—		@19½		@11½

Beef Cuts

Steer loins, prime	@50	@29
Steer loins, No. 1	@47	@26
Steer loins, No. 2	@42	@24
Steer short loins, prime	@68	@41
Steer short loins, No. 1	@61	@32
Steer short loins, No. 2	@53	@28
Steer loin ends (hips)	@37	@22
Steer loin ends, No. 1	@38	@21
Cow loins	@27	@17
Cow short loins	@34	@19
Cow loin ends (hips)	@20	@15
Steer ribs, prime	@37	@18
Steer ribs, No. 1	@35	@18
Steer ribs, No. 2	@34	@17
Cow ribs, No. 1	@19	@11
Cow ribs, No. 2	@13	@10
Steer rounds, prime	@25	@15 1/2
Steer rounds, No. 1	@15 1/2	@15 1/2
Steer rounds, No. 2	@14	@15
Steer chuck, prime	@17	@10 1/2
Steer chuck, No. 1	@17 1/2	@10
Steer chuck, No. 2	@17 1/2	@9 1/2
Cow rounds	@17	@13
Cow chuck	@13	@8 1/2
Steer plates	@13 1/2	@8 1/2
Medium plates	@13 1/2	@8
Briskets, No. 1	@20	@11 1/2
Steer navel ends	@11	@6 1/2
Cow navel ends	@9 1/2	@7
Fore shanks	@8	@6
Hind shanks	@8	@6
Strip loins, No. 1, bbls.	@78	@45
Strip loins, No. 2	@58	@35
Striplin butts, No. 1	@40	@24
Striplin butts, No. 2	@26	@19
Beef tenderloins, No. 1	@80	@50
Beef tenderloins, No. 2	@65	@45
Rump butts	@14	@12
Flank steaks	@24	@12
Shoulder clods	@15	@13
Hanging tenderloins	@18	@12
Lasides, green, 6@8 lbs.	@16	@15
Outsides, green, 6@6 lbs.	@14 1/2	@15
Kaukies, green, 5@6 lbs.	@16 1/2	@15 1/2

Beef Products

Brains (per lb.)	@ 8	@ 6
Hearts	@ 12	@ 10
Tongues	@ 18	@ 18
Sweetbreads	@ 16	@ 15
Or-tail, per lb.	@ 7	@ 7
Fresh tripe, plain	@ 9	@ 9
Fresh tripe, H. C.	@ 11 1/2	@ 11 1/2
Livers	@ 19	@ 18
Kidneys, per lb.	@ 9	@ 10

Veal

Choice carcass	@17	@19
Good carcass	@13	@16
Good saddles	@20	@22
Good racks	@14	@14
Medium racks	@10	@11

Veal Products

Brains, each	@ 9	@ 9 1/2
Sweetbreads	@ 35	@ 35
Calf livers	@ 30	@ 35

Lamb

Choice lambs	@23	@22
Medium lambs	@21	@19
Choice saddles	@26	@24
Medium saddles	@24	@20
Choice fores	@20	@20
Medium fores	@18	@17
Lamb fries, per lb.	@30	@32
Lamb tongues, per lb.	@15	@15
Lamb kidneys, per lb.	@20	@20

Mutton

Heavy sheep	@ 8	@ 6
Light sheep	@ 11	@ 10
Heavy saddles	@ 19	@ 8
Light saddles	@ 14	@ 12
Heavy fores	@ 6	@ 4
Light fores	@ 8	@ 8
Mutton legs	@ 16	@ 15
Mutton loins	@ 12	@ 10
Mutton stew	@ 7	@ 6
Sheep tongues, per lb.	@ 12 1/2	@ 12 1/2
Sheep heads, each	@ 14	@ 10

Fresh Pork and Pork Products

Pork loins, 8@10 lbs. av.	@32	@23 1/2
Picnics	@19 1/2	@16 1/2
Skinned shoulders	@21	@16
Tenderloins	@36	@30
Spare ribs	@18	@12
Back fat	@16	@12
Boston butts	@27 1/2	@20 1/2
Boneless butts, cellar trim, 2@4	@30	@28
Hocks	@12	@10
Tails	@12	@9
Neck bones	@7	@3 1/2
Slip bones	@13	@13
Blade bones	@15 1/2	@12 1/2
Pigs' feet	@5	@4
Kidneys, per lb.	@9	@9
Livers	@12	@8
Brains	@9	@12
Ears	@6	@4
Snouts	@9	@6
Heads	@10	@7
Chitterlings	@6	@5

DRY SALT MEATS

Clear bellies, 14@16 lbs.	@17 1/2
Cler bellies, 16@20 lbs.	@17 1/2
Rib bellies, 25@30 lbs.	@17 1/2
Fat backs, 10@12 lbs.	@15 1/2
Fat backs, 14@16 lbs.	@16
Regular plates	@15 1/2
Jowl butts	@16 1/2

WHOLESALE SMOKED MEATS

Fancy reg. hams, 14@16 lbs., parchment	27 1/2	@28 1/2
Fancy sld. hams, 14@16 lbs., parchment	25	@29
Standard reg. hams, 14@16 lbs., plain	24 1/2	@25 1/2
Picnics, 4@8 lbs., short shank, plain	22 1/2	@23 1/2
Picnics, 4@8 lbs., long shank, plain	21 1/2	@22 1/2
Fancy bacon, 6@8 lbs., parchment paper	31	@32
Standard bacon, 6@8 lbs., plain	27 1/2	@28 1/2
No. 1 beef ham sets, smoked		
Insides, 8@12 lbs.	27	@28
Outsides, 5@9 lbs.	25	@26
Knuckles, 5@9 lbs.	25	@26
Cooked hams, choice, skin on, fattened	41 1/2	@43 1/2
Cooked picnics, skin on, fattened	29 1/2	@30 1/2
Cooked picnics, skinned, fattened	30 1/2	@30 1/2

BARRELED PORK AND BEEF

Mess pork, regular	@30.50
Family back pork, 24 to 26 pieces	@29.00
Family back pork, 35 to 45 pieces	@29.00
Clear back pork, 40 to 50 pieces	@29.50
Clear plate pork, 25 to 35 pieces	@24.00
Bean pork	@26.00
Brisket pork	@30.00
Plate beef	@20.50
Extra plate beef, 200-lb. bbls.	@21.00

VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	\$21.00
Lamb tongue, short cut, 200-lb. bbl.	60.00
Regular tripe, 200-lb. bbl.	26.00
Honeycomb tripe, 200-lb. bbl.	29.50
Pocket honeycomb tripe, 200-lb. bbl.	31.00

LARD

Prime steam, cash, Bd. trade	@12.05ax
Prime steam, loose, Bd. trade	@12.00
Refined lard, tierces, f.o.b. Chgo.	@ 14
Kettle rend., tierces, f.o.b. Chgo.	@ 15
Leaf, kettle rendered, tierces, f.o.b. Chgo.	@ 15
Neutral, tierces, f.o.b. Chgo.	@ 14 1/2
Compound, veg., tierces, c.a.f.	@ 13

OLEO OIL AND STEARINE

Extra oleo oil	12 1/2	@12 1/2
Prime No. 2 oleo oil	11 1/2	@12
Prime oleo stearine, edible	9 1/2	@9 1/2

VEGETABLE OILS

Crude cottonseed oil, in tanks, f.o.b.		
Valley points, prompt	7	@7 1/2
White deodorized, in bbls., f.o.b. Chgo.	10	@10 1/2
Yellow, deodorized	10	@10 1/2
Soyabean oil, 50% f.a.f. f.o.b. mills	2 1/2	@2 1/2
Soyabean oil, f.o.b. mills	8 1/2	@8 1/2
Corn oil, in tanks, f.o.b. mills	8 1/2	@8 1/2
Cocconut oil, sellers' tanks, f.o.b. coast	4 1/2	@5
Refined in bbls., f.o.b. Chicago	nom.	10 1/2

OLEOMARGARINE

White domestic vegetable margarine	@15
White animal fat margarine, in 1 lb. cartons, rolls or prints	@15
Nut 1-lb. cartons	@12 1/2
Puff paste (water churned)	@13 1/2
(milk churned)	@14 1/2

DOMESTIC SAUSAGE

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. carton	@31
Country style sausage, fresh in link	@26 1/2
Country style sausage, fresh in bulk	@28 1/2
Country style sausage, smoked	@28 1/2
Frankfurters, in hog casings	@25 1/2
Frankfurters, in hog casings	@24 1/2
Bologna in beef bungs, choice	@20 1/2
Bologna in beef middles, choice	@20 1/2
Liver sausage in beef rounds	@18 1/2
Liver sausage in hog bungs	@20
Smoked liver sausage in hog bungs	@21
Head cheese	@20
New England luncheon specialty	@27
Minced luncheon specialty, choice	@21
Tongue sausage	@28 1/2
Blood sausage	@18 1/2
Souse	@20 1/2
Polish sausage	@24 1/2

DRY SAUSAGE

Cervelat, choice, in hog bungs	@44
Thuringer cervelat	@24
Farmer	@32
Holsteiner	@29
B. C. salami, choice	@39
Milano, salami, choice in hog bungs	@39
B. C. salami, new condition	@24
Frisses, choice, in hog middles	@38
Genoa style salami, choice	@47
Pepperoni	@30
Mortadella, new condition	@28
Canicola	@30
Italian style hams	@40
Virginia hams	@45

SAUSAGE IN OIL

Bologna style sausage, in beef rounds—	
Small tins, 2 to crate	\$6.25
Frankfurt style sausage, in sheep casings—	
Small tins, 2 to crate	\$7.75
Smoked link sausage, in hog casings—	
Small tins, 2 to crate	\$7.00

SAUSAGE MATERIALS

(F. O. B. CHICAGO.)

Regular pork trimmings	17 1/2	@18
Special lean pork trimmings	20	@20 1/2
Extra lean pork trimmings	21 1/2	@21 1/2
Pork cheek meat	15 1/2	@16
Pork hearts	10	@11
Pork livers	11 1/2	@12
Native boneless bull meat (heavy)	13 1/2	@13 1/2
Shank meat	11 1/2	@12
Boneless chuck	12 1/2	@12 1/2
Beef trimmings	11 1/2	@11 1/2
Beef cheeks (trimmed)	9	@9
Dressed canners, 350 lbs. and up	8 1/2	@9
Dressed cutter cows, 400 lbs. and up	9 1/2	@9 1/2
Dr. bologna bulls, 300 lbs. and up	9 1/2	@9 1/2
Pork tongues, canner trim, S. P.	15	@15 1/2

CURING MATERIALS

Nitrite of soda (Chgo. whee stock)	Cwt.
In 425-lb. bbls., delivered	\$ 9.00
Saltpeper, less than ton lots:	
Dbl. refined granulated	6.40
Small crystals	7.40
Medium crystals	7.76
Large crystals	8.15
Dbl. refd. gran. nitrate of soda	3.50
Salt, per ton, in minimum car of 80,000 lbs. only, f.o.b. Chicago:	
Granulated	6.80
Medium, undried	9.30
Medium, dried	9.80
Rock	6.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	\$3.50
Second sugar, 90 basis	None
Standard gran., f.o.b. refiners (2%)	@4.70
Packers' curing sugar, 100 lb. bags	@4.30
Packers' curing sugar, 250 lb. bags	@4.30
f.o.b. Reserve, La., less 2%	@4.00
Dextrose, in car lots, per cwt.	@4.11

(Continued on page 55.)

PURE VINEGARS

A. P. CALLAHAN & COMPANY

307 SOUTH LA SALLE STREET

CHICAGO, ILL.

BEFORE YOU BUY

Investigate WHAT THESE PACKERS OFFER

Rath's

from the Land O'Corn

BLACK HAWK HAMS AND BACON

PORK - BEEF - VEAL - LAMB

Straight and Mixed Cars of Packing House Products

THE RATH PACKING CO.

WATERLOO, IOWA

Hunter Packing Company

East St. Louis, Illinois

*Straight and Mixed Cars
of Beef and Provisions*

NEW YORK OFFICE
410 W. 14th Street

REPRESENTATIVES:
Wm. G. Joyce, Boston
F. C. Rogers, Inc., Philadelphia



KINGAN'S RELIABLE

**HAMS • BACON • LARD • SAUSAGE
CANNED MEATS • OLEOMARGARINE
CHEESE • BUTTER • EGGS • POULTRY**

*A full line of Fresh Pork • Beef • Veal
Mutton and Cured Pork Cuts*

Hides • Digester Tankage

KINGAN & CO.

PORK AND BEEF PACKERS

Main Plant, Indianapolis

Established 1846

HORMEL

GOOD FOOD

Main Office and Packing Plant
Austin, Minnesota

THE P. BRENNAN COMPANY

UNION STOCK YARDS: CHICAGO, ILLINOIS

offers you

STRAIGHT OR MIXED CARS OF

PORK PRODUCTS



**NATURE AND
HUMAN SKILL**
combine to give
Superb Quality
in these imported
canned Hams.

Try a Case Today

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380 Second Ave., New York, N. Y.

THE CUDAHY PACKING CO.

PRODUCERS, IMPORTERS AND EXPORTERS OF

Sausage Casings

221 NORTH LA SALLE STREET

CHICAGO, U. S. A.

Wilmington Provision Company

TOWER BRAND MEATS

*Slaughterers of Cattle, Hogs,
Lambs and Calves*

U. S. GOVERNMENT INSPECTION

WILMINGTON

DELAWARE

Chicago Markets

(Continued from page 58.)

SPICES

(Basis Chicago, original bbls., bags or bales.)

	Whole.	Ground.
	Per lb.	Per lb.
Allspice, Prime.....	15	16 1/4
Resifted.....	15 1/2	17
Chili Pepper, Fancy.....	21	23 1/2
Chili Powder, Fancy.....	27	31
Cloves, Amboyana.....	27	31
Madagascar.....	19 1/4	23
Zanzibar.....	21	24 1/4
Glazer, Jamaica.....	18 1/2	20
African.....	17	19
Mace, Fancy Banda.....	65	70
East India.....	60	65
E. I. & W. I. Blend.....	60	65
Mustard Flour, Fancy.....	15	16
No. 1.....	22 1/2	24 1/2
Nutmeg, Fancy Banda.....	18	20
East India.....	22	24
E. I. & W. I. Blend.....	22	24
Paprika, Extra Fancy.....	28	30 1/4
Fancy.....	28	30
Hungarian, Fancy.....	24	26
Peppina Sweet Red Pepper.....	28 1/4	30 1/4
Pinexco (220-lb. bbls.).....	28 1/4	30 1/4
Pepper, Cayenne.....	22	24
Red Pepper, No. 1.....	17 1/2	19 1/2
Pepper, Black Aleppy.....	10 1/2	12
Black Lampong.....	7 1/2	8 1/2
Black Tellicherry.....	10 1/2	12
White Java Muntok.....	11 1/2	13
White Singapore.....	11	12 1/2
White Pepper.....	12	14

SEEDS AND HERBS

	Whole.	Ground.
	Per lb.	Per lb.
Caraway Seed.....	11	12
Celery Seed, French.....	21 1/4	23 1/4
Cominos Seed.....	11 1/2	14
Coriander Morocco Bleached.....	9 1/2	11
Coriander Morocco Natural No. 1.....	8	9 1/4
Mustard Seed, Cal. Yellow.....	9	10 1/4
American.....	8	11 1/4
Marjoram, French.....	19	23
Oregano.....	13	16
Rage, Dalmatian Fancy.....	8 1/2	10
Dalmatian No. 1.....	8	9 1/4

SAUSAGE CASINGS

(F. O. B. CHICAGO.)

(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic rounds, 150 pack.....	@.18
Domestic rounds, 140 pack.....	@.28
Export rounds, wide.....	@.38
Export rounds, medium.....	@.27
Export rounds, narrow.....	@.40
No. 1 weasands.....	@.05
No. 2 weasands.....	@.08 1/4
No. 1 bungs.....	@.20
No. 2 bungs.....	@.15
Middles, regular.....	@.35
Middles, select, wide, 2@2 1/2 in.....	@.45
Middles, select, extra wide, 2 1/2 in. and over.....	@.55
Dried bladders:	
12-15 in. wide, flat.....	.75
10-12 in. wide, flat.....	.65
8-10 in. wide, flat.....	.45
6-8 in. wide, flat.....	.25
Hog casings:	
Narrow, per 100 yds.....	2.35
Narrow, regular, per 100 yds.....	2.25
Medium, regular.....	2.06
English medium.....	1.85
Wide, per 100 yds.....	1.85
Extra wide, per 100 yds.....	1.20
Export bungs.....	.29
Large prime bungs.....	.22
Medium prime bungs.....	.15
Small prime bungs.....	.10
Middles, per set.....	.18
Stomachs.....	.08 @.10

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium, to good.....	@13.00
Steers, common.....	@11.00
Cows, common to medium.....	6.25 @ 8.00
Cows, low cutter to cutter.....	4.75 @ 6.50
Bulls, cutter to medium.....	5.50 @ 7.25
Bulls, sausage.....	@ 7.50

LIVE CALVES

Vealers, choice.....	@12.50
Vealers, good to choice.....	11.00 @ 12.50
Vealers, medium to good.....	@10.75
Vealers, common and medium.....	9.00 @ 10.50
Vealers, cull and common.....	6.50 @ 8.00
Calves, good.....	@ 9.65
Calves, common and medium.....	6.00 @ 8.25

LIVE HOGS

Hogs, good to choice, 160-210-lb.....	@13.35
Sows, medium to good.....	@ 9.25

LIVE LAMBS

Lambs, good to choice, spring.....	@11.50
Lambs, good, spring.....	11.00 @ 11.25
Lambs, medium.....	@10.50
Lambs, common.....	@ 8.50
Ewes, shorn, common to good.....	3.00 @ 5.00

DRESSED BEEF

City Dressed.

Choice, native, heavy.....	.24 @.26
Choice, native, light.....	.23 1/2 @.25
Native, common to fair.....	.21 @.23

Western Dressed Beef.

Native steers, 600@800 lbs.....	.23 @.25
Native choice yearlings, 440@600 lbs.....	.23 @.25
Good to choice heifers.....	.19 @.20
Good to choice cows.....	.18 @.19
Common to fair cows.....	.15 @.17
Fresh bologna bulls.....	.11 1/2 @.12 1/2

BEEF CUTS

	Western.	City.
No. 1 ribs.....	.28 @.30	.29 @.32
No. 2 ribs.....	.25 @.27	.26 @.28
No. 3 ribs.....	.22 @.24	.23 @.25
No. 1 loins.....	.45 @.48	.46 @.50
No. 2 loins.....	.38 @.40	.39 @.42
No. 3 loins.....	.30 @.32	.30 @.34
No. 1 hinds and ribs.....	.25 @.27	.26 @.30
No. 2 hinds and ribs.....	.23 @.24	.24 @.27 1/2
No. 1 rounds.....	.22 @.23	.22 @.23
No. 2 rounds.....	.21 @.22	.21 @.22
No. 3 rounds.....	.19 @.20	.19 @.20
No. 1 chucks.....	.21 @.22	.22 @.23
No. 2 chucks.....	.20 @.21	.20 @.21
No. 3 chucks.....	.19 @.20	.20 @.21
Bolognas.....	.11 1/2 @.12 1/2	.11 @.12
Rolls, reg. 6@8 lbs. av.....	.23 @.25	.23 @.25
Rolls, reg. 4@6 lbs. av.....	.18 @.20	.18 @.20
Tenderloins, 4@6 lbs. av.....	.50 @.60	.50 @.60
Tenderloins, 5@6 lbs. av.....	.50 @.60	.50 @.60
Shoulder clods.....	.16 @.18	.16 @.18

DRESSED VEAL

Good.....	@19
Medium.....	@18 1/4
Common.....	@17

DRESSED SHEEP AND LAMBS

Lambs, spring, prime.....	.23 1/4 @.24
Lambs, spring, good.....	.22 1/4 @.23
Lambs, 38 lbs. down.....	.22 @.23
Sheep, good.....	.10 @.14
Sheep, medium.....	9 @.11

DRESSED HOGS

Hogs, good and choice (90-140 lbs.).....	\$19.00 @ \$19.50
--	-------------------

FRESH PORK CUTS

Pork loins, fresh, Western, 10@12 lbs.....	@32
Pork tenderloins, fresh.....	@38
Pork tenderloins, frozen.....	@38
Shoulders, Western, 10@12 lbs. av.....	@22
Butts, boneless, Western.....	@27
Butts, regular, Western.....	@27
Hams, Western, fresh, 10@12 lbs. av.....	@26
Picnic hams, West. fresh, 6@8 lbs. av.....	@19
Pork trimmings, extra lean.....	@24
Pork trimmings, regular 50% lean.....	@17
Spareribs.....	@17

SMOKED MEATS

Regular hams, 8@10 lbs. av.....	.28 @.29
Regular hams, 10@12 lbs. av.....	.28 @.29
Regular hams, 12@14 lbs. av.....	.27 1/2 @.28 1/2
Skinned hams, 10@12 lbs. av.....	.28 1/2 @.29 1/2
Skinned hams, 12@14 lbs. av.....	.28 1/2 @.29 1/2
Skinned hams, 16@18 lbs. av.....	.27 1/2 @.28 1/2
Skinned hams, 18@20 lbs. av.....	.27 @.28
Picnics, 4@6 lbs. av.....	.22 @.23
Picnics, 6@8 lbs. av.....	.22 @.23
City pickled bellies, 8@12 lbs. av.....	.23 @.24
Bacon, boneless, Western.....	.31 @.32
Bacon, boneless, city.....	.30 @.31
Roillettes, 8@10 lbs. av.....	.23 @.24
Beef tongue, light.....	@.24
Beef tongue, heavy.....	@.25

FANCY MEATS

Fresh steer tongues, untrimmed.....	16c a pound
Fresh steer tongues, l. c. trimmed.....	25c a pound
Sweetbreads, beef.....	35c a pound
Sweetbreads, veal.....	70c a pair
Beef kidneys.....	12c a pound
Mutton kidneys.....	4c each
Livers, beef.....	29c a pound
Oxtails.....	14c a pound
Beef hanging tenders.....	25c a pound
Lamb fries.....	13c a pair

BUTCHERS' FAT

Shop Fat.....	\$3.25 per cwt.
Breast Fat.....	4.00 per cwt.
Edible Suet.....	5.75 per cwt.
Inedible Suet.....	4.50 per cwt.

GREEN CALFSKINS

	5-9	9 1/4-12 1/2	12 1/2-14	14-18	18 up
Prime No. 1 Veals.....	.19	2.95	2.90	2.95	3.40
Prime No. 2 Veals.....	.18	2.45	2.70	2.75	3.10
Buttermilk No. 1.....	.16	2.35	2.60	2.65	
Buttermilk No. 2.....	.15	2.20	2.45	2.50	
Branded Gruby.....	9	1.85	1.50	1.55	1.80
Number 3.....	9	1.85	1.50	1.55	1.80

BONES AND HOOFES

	Per ton.
Round shins, heavy, delivered basis.....	\$80.00
Round shins, light, delivered basis.....	70.00
Flat shins, heavy, delivered basis.....	65.00
Flat shins, light, delivered basis.....	60.00
Thighs, blades and buttocks.....	60.00
White hoofs.....	50.00
Black and striped hoofs.....	40.00

COOPERAGE

(Prices at Chicago)

Ash pork barrels, black hoops.....	\$1.47 1/2 @ 1.50
Ash pork barrels, galv. hoops.....	1.55 @ 1.57 1/2
Oak pork barrels, black hoops.....	1.87 1/2 @ 1.40
Oak pork barrels, galv. hoops.....	1.45 @ 1.47 1/2
White oak ham tierces.....	2.32 1/2 @ 2.35
Red oak lard tierces.....	2.07 1/2 @ 2.10
White oak lard tierces.....	2.17 1/2 @ 2.20

Susie Sausage says:-



me Chinese girl! Velly sweet and juicy allee way through. Natural casings straight from China—that's why!

S. OPPENHEIMER & Co., Inc.

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UNITED DRESSED BEEF COMPANY J. J. HARRINGTON & COMPANY City Dressed Beef, Lamb and Veal, Poultry

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Selected Beef and Sheep Casings

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The Leading Butchers' Supply House
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Let Us Sell Your Products in Great Britain and Ireland

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We are large Buyers all the year
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by the PIONEERS

of Sewed Sausage Casings

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PATENT CASING COMPANY

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To Sell Your Hog Casings in Great Britain

communicate with

STOKES & DALTON, LTD.

Leeds 9

ENGLAND

Equipment Wanted

Used Stuffers

Wanted, old 400-lb. Randall stuffers.
W-837, THE NATIONAL PROVI-
SIONER, 300 Madison Ave., New York
City.

Plant Wanted

Rendering Plant Wanted

Want to buy rendering plant in Illi-
nois, Indiana, Ohio. Must be in good
location. Please give details. W-840,
THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago, Ill.

Business Opportunities

Account Wanted

Bacon slicer seeks permanent connection
with independent packer to buy 5,000 lbs.
slicing bellies weekly. Must be de-rined and
frozen, 6 to 8 lbs. average preferred. W-539,
THE NATIONAL PROVISIONER, 300 Mad-
ison Ave., New York City.

Classified

ADVERTISEMENTS

Advertisements on this page, \$3.00 an inch for each insertion. Position Wanted, special rate, \$2.00 an inch for each insertion. Minimum Space 1 inch, not over 48 words, including signature or box number. No display. Remittance must be sent with order.

Equipment for Sale

Rebuilt Equipment for Sale

Meat Mixers 100- to 750-lb. Grinders of various sizes, Silent Cutters 19 to 40", Fat Cutters, Stuffers, Cookers, Lard Roll, Lard Cooling Tank, Shoulder Chopper, Can Fillers and Labelers, Kettles, Hammer Mills, Tanks, Pumps, etc. Send us your inquiries and list of idle equipment. Loeb Equipment Supply Co., 904 N. Marshfield Ave., Chicago.

Rebuilt Equipment for Sale

Item No. 2 One No. 35 "Boss" mixer, 1000-lb. capacity, Style 469, with 10-hp. motor.
Item No. 8 One No. 166 "Boss" grinder with 15-hp. motor.
Item No. 9 One No. 6 "Boss" silent cutter with 25-hp. motor.
FS-790, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Beef Chipper and Bacon Slicer

For sale, 1 No. 214 used automatic Link-Belt dried beef chipper and bacon slicer, Model "A." Good condition. FS-833, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Used Sausage Machinery

Reconstructed No. 57-T Self-emptying "BUFFALO" Cutter
Reconstructed No. 43-T Self-emptying "BUFFALO" Cutter
Reconstructed No. 43-B "BUFFALO" Cutter
Reconstructed No. 32 "BUFFALO" Cutter
Reconstructed No. 27 "BUFFALO" Cutter
Reconstructed 500 lb. "BUFFALO" Stuffer
Reconstructed 400 lb. Randall Stuffer
Reconstructed 200 lb. Randall Stuffer
Reconstructed No. 7-E Cleveland Grinder
Reconstructed No. 2 "BUFFALO" Mixer
Thoroughly overhauled—guaranteed like new.
FS-841

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago, Ill.

Used Equipment for Sale

3 Anderson No. 1 Oil Expellers, motor driven, with 15-H.P., AC motor, complete with tempering apparatus; 2 Anderson RB Expellers; two 4 ft. x 9 ft. Mechanical Mfg. Co. Lard Rolls; 1 Allbright Nell 2 1/2 ft. x 5 ft. Jacketed Dryer; 3 Bartlett & Snow Jacketed Digesters or Tankage Dryers; one 24 in. x 20 in. Type "B" Jeffrey Hammer Mill; one 24 in. x 16 in. Gruendler Hammer Mill; 2 Jay-Bee Hammer Mills, No. 2, No. 3, for Cracklings; 2 Mechanical Mfg. Co. Double Arm Meat Mixers; 1 Buffalo No. 23 Silent Cutter; 1 No. 41 Enterprise Meat Chopper; 1 "Boss" No. 166 Meat Chopper. Miscellaneous: Cutters, Grinders, Melters, Cookers, Rendering Tanks, Hydraulic Presses, Kettles, Pumps, etc. What have you for sale? Send us a list.

CONSOLIDATED PRODUCTS COMPANY
14-19 Park Row, New York, N. Y.
Shops and Plant
331 Doremus Ave., Newark, N. J.

See Bottom of Page 56

Opposite for Additional
Classified Ads

Plants for Sale

Sausage Factory

For sale, modern, up-to-date sausage factory located in Minnesota. Excellent opportunity for the right party. FS-827, THE NATIONAL PROVISIONER, 407 S. Dearborn St. Chicago, Ill.

Modern Sausage Factory

For sale, modern sausage factory in Washington, D. C. Brick and concrete construction. Lot 25,000 square feet; 2 floors about 10,000 square feet. Capacity, about 50,000 pounds weekly. Equipped with all necessary machinery, smoke-houses, coolers, and freezer. Operating under government inspection. Price reasonable for quick sale. FS-830, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

Sell or Lease with Option to Buy

Long established Packing Plant, with U. S. Government Inspection, in Central Part of Indiana, located in best cattle and hog producing section in the Midwest, for sale or lease with option to buy. Plant and property covers two city blocks, adjacent to large public stock yards. Available space for expansion. Railroad siding running full length of property, serviced by four leading railroads. Property has capacity to kill and process 2,000 hogs and 200 cattle per week; also sheep and calves. Slaughtering equipment and machinery in good repair. Owners have enjoyed large interstate and export business over long period of years. FS-831, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Equipment for Sale

Used Packinghouse Equipment

For sale, 24-ton Frick ice machine with steam engine. Brownell boiler, Gem City boiler, Permutit water softener, cattle scale, track scales, pumps, lard cooking tank, blowers, tallow tanks, other items. For list and full particulars write to Geo. H. Alten, P. O. Box 426, Lancaster, Ohio.

Used Equipment

Owing to discontinuance of our business, we offer the following equipment for sale, all in good operating condition:

- 1 No. 139-C "Buffalo" air stuffer, 150-lb. cap., two discharges.....\$400
- 1 No. 61 (166) Boss Grinder, Direct Motor Driven.....\$600
- 1 Allbright-Nell No. 551 "Economy" hog dehairer, fully equipped with cypress hog scalding vat, and with heavy steel vat for placing under dehairer as extra hot water reservoir. This dehairer easily has a capacity of 60 hogs per hour, and if crowded will clean 100 hogs per hour. Has been in use six years....\$500
- 1 No. 38 Buffalo Silent Cutter, 150-lb. cap., 20 H. P. Motor, direct connected.....\$800

W-838

THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago

Men Wanted

Shortening Manufacturer

Man wanted, under 40, experienced in both vegetable and animal fat shortening manufacturing. Must be well trained and progressive. State experience. W-828, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Refinery Expert

Wanted, man to teach us new methods of making laundry soap from soap stocks produced in refining vegetable oils. Must be thoroughly familiar with manufacture of shortening, oleomargarine and soap and be able to analyze oil-bearing seeds, vegetable oils and animal fats. Will pay well for proper instructions. Write P. O. Box 331, Laredo, Texas.

Position Wanted

Beef Butchers

Now available, 2 experienced beef butchers, skilled with the knife. Will go anywhere. Mike Keehn, 4659 S. Halsted St., Chicago, Ill. Tel. BOU. 0378.

Superintendent or Manager

Successful record with large independent packer. Experience includes pork, beef, small stock; specializing in sausage, meat specialties and meat canning; plant control, cost figuring, merchandising cooperation. Available in 60 days; best references. W-836, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sausage Factory Manager

Thoroughly experienced in all departments of sausage factory. Can adjust and remedy the cause for product spoiling in hot weather; can put factory in first-class condition. Is also expert sausage-maker, economical and efficient. Best of references. Prefer New York City or surrounding territory. W-834, THE NATIONAL PROVISIONER, 300 Madison Ave., New York City.

General Superintendent

with active practical packinghouse operating experience in all slaughtering and production departments of plant, beef or pork and small stock, including livestock buying and mechanical operations. Large and small independent packing plant experience as general superintendent. Produce results with minimum costs. W-835, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

Sewed Casings

Foreman with excellent references and long experience on all types of casings. Capable of organizing on economical basis. Willing to go anywhere. Available August 11, W-829, THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

Sausage & Smoked Meat Foreman

Position wanted by sausage and smoked meat foreman with 20 years' experience. Expert workman, can make anything. Proficient figuring costs. Turn out work with lowest cost and can also go out and sell. W-842, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago, Ill.

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THE NATIONAL Provisioner



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of Circulations and Associated Business Papers, Inc.



When these firms advertise their equipment, supplies and services, they bring you news more important to you than that contained in your daily newspaper. You wouldn't think of missing your paper; you shouldn't miss the news these firms bring you in their advertisements. Collectively, they tell you about late developments that make possible better and more efficient ways of conducting all your operations. It pays to watch for and study their messages.

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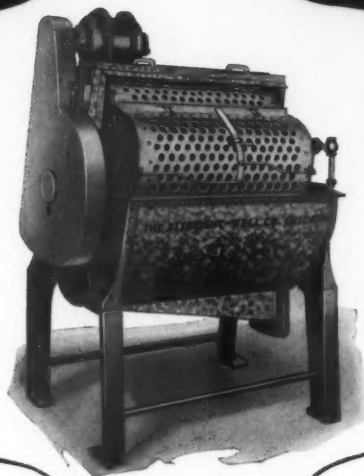
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ANCO

SCALDERS AND SCRAPERS

ARE NOW
MADE IN

3 SIZES



No. 42, 6' long cylinder—average capacity 62 tripe in 35 minutes.
No. 42, 3' long cylinder—average capacity 30 tripe in 30 minutes.
No. 490, 2' long cylinder—average capacity 10 tripe in 30 minutes.

ANCO Corrugated Tripe Scalders and Scrapers are recognized as the most improved equipment for properly cleaning tripe, hog stomachs, and similar offal. It is absolutely essential that the best scalding and scraping equipment be used for this process. The Corrugated contour of the washing cylinder in these ANCO Machines is an exclusive feature. This unique shape perfectly agitates the products and also provides a maximum scraping surface and eliminates the use of baffle plates; therefore, the capacity of the washing cylinder is increased. The cylinders in the 2 largest machines are rotated on stub shafts, thus wrapping of the products around the shafts is impossible.

ANCO Scalders and Scrapers are now made in 3 standard sizes, which are especially adapted to respective plant requirements. The simple driving mechanism permits rotating the cylinder by hand to bring the removable section of the cylinder to the proper position for the removal of tripe or other offal. The slush gate in the bottom of the 2 larger sizes, and a simple drain pipe arrangement in the smallest size assure a quick discharge of the washing solution. Perforations of 1¼-in. are recommended for tripe, hog stomachs, tongues, beef bung, etc.; ½-in. perforations are preferred for hog stomachs, tongue, beef bung chitterlings, etc.

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